

# P

## Nibbles

<b>House Marinated Olives</b> <i>vg, df, gf</i> infused with rosemary, mint citrus	4	<b>Mint Infused Lamb Croquettes</b> <i>df</i> mint gel	6
<b>Blistered Padron Peppers</b> <i>vg, gf, df</i> lemon mayo, mint, smoked salt	6	<b>Bruschetta</b> <i>df, vg</i> house-made barbari bread, vine tomato, garlic	8
<b>Fresh House-Made Focaccia</b> <i>vg, df</i> rosemary, olive, salt	6	<b>Tomato Garlic Pizza</b> <i>df, vg</i> extra virgin olive oil	8

## Appetizers

<b>House-Made Labneh</b> <i>vg</i> barbari slice, beetroot, pistachio, honey	8	<b>Smashed Avocado</b> <i>df, v</i> lime, chilli, garlic, crouton	8
<b>Charred Grilled Octopus</b> citrus, courgette salsa, lemon mayo, sea herbs	14	<b>Beef Tataki</b> <i>gf, df</i> smoked aubergine satay, truffle ponzu	11
<b>Panko Crusted Calamari</b> <i>df</i> smoked chilli jelly, parsley	9	<b>Atlantic Kingfish Tartare</b> <i>gf, df</i> citrus, herbs, lemon gel, avocado puree	11
<b>Succulent Italian Carabinero</b> <i>gf</i> Parsley garlic butter, rocket	14	<b>Tuna Carpaccio</b> <i>gf, df</i> mixed herbs dressing, fresh lime	12
<b>Pan Seared Scottish Scallops</b> <i>gf</i> green mixed beans, watercress, lemon beurre blanc	13	<b>Heritage British Beetroot Salad</b> <i>gf, v</i> beetroot, feta, pomegranate molasses	11

## Mains

<b>Tahini Marinated Roasted Black Cod</b> <i>df</i> citrus, watercress salad	23	<b>Chicken, Avocado &amp; Pancetta Salad</b> baby gem, balsamic vinaigrette, barbari croutons	14
<b>Lemon Halibut</b> <i>df</i> Cauliflower puree, lemon herb butter	18	<b>Burrata Caprese</b> <i>v</i> british burrata, tomato, avocado	14
<b>Lincolnshire Chargrilled Pork Chop</b> <i>df</i> charred hispi, apple bon bons, apple puree	16	<b>Pistachio Crusted Pigeon</b> <i>gf, df</i> roast turnip, deep fried avocado finished with citrus	16
<b>Cornwall Pan Seared 160gr Beef Filet</b> <i>gf</i> roscoff onion with braised beef cheek, pickled onion	24	<b>Spaghetti Carbonara</b> smoked pancetta, cream, egg yolk	14
<b>Lake District Lamb Cannon</b> <i>gf, df</i> summer greens, broccoli mint puree	19	<b>British Butternut Squash Risotto</b> <i>df, v</i> topped with crumbled British feta, roasted seeds	14

## Sides

<b>Mediterranean Salad</b> <i>vg</i> feta cheese, kalamata, tomato, red onion, cucumber	6	<b>Charred Tenderstem Broccoli</b> <i>vg</i> tahini yoghurt, urfa biber	6
<b>Chicory, Pear &amp; Gorgonzola</b> <i>vg, gf</i> candied walnuts, rocket	7	<b>Truffle Fries</b> <i>df, vg</i> house-made white truffle aioli, parsley	7
<b>Jersey Royal potatoes</b> <i>gf, v</i> parsley butter	5	<b>Sauteed Green Beans</b> <i>gf</i> Pancetta	6
<b>Tempura Courgette</b> <i>vg</i> chilli mint mayo	7	<b>Caraway Seed Salad</b> <i>gf, df</i> caraway vinaigrette, mixed leaf	6

## Pizzas

<b>Margherita</b> <i>v</i> mozzarella, tomato, basil	10	<b>'Nduja</b> tomato, 'nduja, burrata, honey	18
<b>Maddox</b> tomato, mozzarella di bufala, bresaola, rocket, parmesan	18	<b>Pucci</b> tomato, mozzarella, parma ham, olive	17
<b>Giardino</b> <i>v</i> tomato, mozzarella, artichoke, mushroom, olive	15	<b>Mushroom Bianco</b> <i>v</i> mixed wild mushrooms, mozzarella, white truffle oil	18
<b>Piccante</b> tomato, mozzarella, pepperoni, chilli	17	<b>Mayfair</b> <i>v</i> rocket, cherry tomato, basil pesto	16

*v: vegetarian - vg: vegan - df: dairy free - gf: gluten free*

If you have any allergens please inform a member of service who will advise of all ingredients used.  
All prices include VAT and subject to a discretionary 15% service charge.