CHEF'S FIXE

95 per person

Amuse-bouche

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Tuna crudo,
rhubarb caramel, fennel

or

Burrata
white balsamic, roasted grapes

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Marinated tomato
tonnato, shiso

or

Mortadella
pickled fennel, parmesan, burnt pepper

.

Crab cappelletti
ham & parmesan broth, pea shoots

or

Tonnarelli
walnuts, rosemary, speck, parmesan

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Rib eye
roasted mushrooms, cipollini onions, bordelaise

or

Atlantic bass
black garlic, fregola, market greens

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Pre-dessert

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Espresso semifreddo
dark chocolate, passion fruit, cardamom crumb

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

TO SHARE

10	**Focaccia**, fermented chili butter
25	**Oysters**, prosecco, sherry mignonette
27	**Cured meats**, mortadella, speck, dry-cured Iberian chorizo
7 (1oz) | 20 (3oz) | 33 (5oz)	**Cheese selection**, burnt honey, fruit
14	**Fermented, fresh & cured local vegetables**, whipped cheese, summer greens vinaigrette
42	**Grazing board**, cured meats, cheese selection, fermented & pickled vegetables, focaccia

SMALL

20	**Panzanella**, abundant acres tomato, cherries, cucumber, lemon verbena, focaccia croutons
24	**Burrata**, chamomile, blackcurrants, grilled bread
18	**Crystal-fried enoki mushrooms**, sherry emulsion, onion
18	**Tuna crudo**, rhubarb caramel, fennel
24	**Steak tartare**, preserved eggplant, marjoram, shrimp toast

PASTA

20 | 32	**Cappelletti**, lamb, jalapeño, zucchini, almonds
20 | 32	**Shells alla norma**, abundant acres tomato, eggplant, pork confit, thai basil
32	**Agnolotti**, ricotta, chanterelle mushrooms, corn, pineapple weed
20 | 32	**Pappardelle**, wild mushrooms, truffle cream
16 | 28	**Tonnarelli**, preserved lemon, pink peppercorn

LARGE

34	**Seared scallops**, fresh peas, apricot, cipollini onions, crispy potato, dill
32	**Halibut cheeks**, hakurei turnip, spinach, verjus vinaigrette
45	**Rib eye**, potato pavé, peppercorn sauce, garlic scapes, beans
32	**Humboldt squid**, crispy rice, peppers, hazelnut & almond romesco