



LUNCH

Chef's selection of cheese, meats or vegetable antipasti 22 | 25 | 20

STARTERS & SALADS

Spring garden salad

peas, asparagus, radish, rocket, lemon dressing (VE) - 11 / 17

Frisé salad

shaved parmesan, roasted walnut, apple, capers, herb croutons
(L)(MI)(S)(G)(N) - 10 / 16

Rucola Caesar

baby gem, anchovies, hard-boiled egg, Centosettanta
(L)(F)(E)(MI)(S)(G) - 10 / 16

Add

hot smoked salmon (F) - 6
chargrilled chicken breast - 5
burrata (MI) - 5

MAINS

Fish of the day

Jersey Royal potato, salsa verde (F)(MI) - 24

Monkfish

N`duja spiced beans, Gremolata (F)(MI) - 27

Chicken

shallot, peas, creamy potato (MI)(C)(G) - 22

Purple aubergine

soya milk ricotta, fregola salad (G)(S)(O)(VE) - 22

PASTA & RISOTTO

Trofie alla Genovese

potatoes, green beans, parmigiano (MI)(N)(G) - 16

Vongole

spaghetti nero di seppia, chilli garlic sauce (G)(S)(MO) - 18

Asparagus & wild garlic Risotto

stinging nettle, Parmigiano (MI)(G)(S) - 17

SANDWICHES

Dry aged ham & Gorgonzola

rocket and balsamic fig on ciabatta
(G)(MI)(L) - 12

Hot smoked Scottish salmon

dill, apple and celeriac remoulade on chargrilled rye
(G)(C)(F)(S) - 12

Roasted Kentish beetroot

soya milk ricotta, sundried tomato on focaccia
(G)(L)(N)(S)(VE) - 10

PIZZA

Margherita

Sicilian plum tomato, mozzarella (G)(MI) - 17

Gorgonzola & speck

oregano, garlic (G)(MI) - 19

SIDES

Freshly baked daily bread, olive oil (G)(L)(VE) - 5

Polenta frita (G)(S) - 5

Caponata, grilled mauve aubergine (VE) - 7

Triple cooked chips (VE) - 6

Charred purple sprouting broccoli, lemon, chilli, garlic (VE) - 7

(S) Sulphites & Sulphur Dioxide (G) Gluten (N) Nuts (TN) Tree Nuts (PN) Peanuts (E) Egg (F) Fish (CR) Crustaceans (Mo) Molluscs
(Mu) Mustard (SE) Sesame (L) Lupin (MI) Milk (SO) Soya (C) Celery (GF) Gluten Free (VE) Vegan (V) Vegetarian
Whilst we take precautions to prevent cross contamination, food may contain traces.

Please inform staff of any allergies.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to the bill.



DESSERTS

Smoked panna cotta *fresh fruit* (MI)(V) - 8
Nyetimber | *Cuvée Cherie Demi-Sec* | England | 125ml - 17

XOCO Single Origin mousse (MI)(G)(E)(V) - 8
2016 Barros LBV Port | Portugal | 100ml - 9

Vanilla and black peppercorn ice cream (MI) - 6
Moscato d'Asti 'Nivole' | Michele Chiarlo | Piedmont | Italy | 100ml - 10

SIGNATURE COCKTAILS

58 & Co White Negroni - 14
58 & Co Gin | *Beeson Honey Aperitif* | *Belsazar Rosé* (V)

Conduit 75 - 16
Tanqueray 10 | *Lemon* | *Nyetimber Classic Cuvée* (VE)

Oaxaca Sour - 18
Casamigos Mezcal | *Strega* | *Lemon* | *Aquafaba* | *Smoke* (VE)

WhistlePig Old Fashioned - 16
WhistlePig 10 Rye | *WhistlePig Maple Syrup* | *Parmesan* (V)

Re-Fashioned - 15
The Debt Collector 1yo Moonshine | *J.W. Black*
Bulleit Bourbon | *Sour Cherry* | *Black Walnut Bitters* (V)

Sip by Sip - 21
Jonny Walker Blue Label | *Suze* | *Belsazar Dry* (VE)

The Baller - 14
Doghouse chilli & bacon vodka | *Ketel One* | *Lemon*
Olive Brine | *Horseradish* | *Tomato Juice* | *Tabasco* (VE)

Al Fresco - 14
Eminente 7yo Rum | *Raspberry* | *Basil* | *Lemon*
London Essence Soda Water (VE)

Mar-Tree-Ni - 15
58 & Co Olive oil Vodka | *Manzanilla Sherry* | *Sage* (VE)

Jalisco Sour - 14
Don Julio Blanco | *Italicus* | *Lime* | *Gomme* | *Aquafaba* (VE)

Amaro 50ml

Vecchio Amaro Del Capo | Calabria - 9

Amaro Lucano | Basilicata - 11

Amaro Staibano | Capri - 13

Amaro Nardini | Salento - 12

Grappa 50ml

Pilzer Grappa Di Moscato Giallo - 12

Marolo Grappa di Barbaresco Rabajá - 14

Allegrini Grappa di Recioto - 14

Allegrini Grappa di Amarone - 16

Donnafugata `Ben Rye` Grappa - 19

Capovilla Grappa di Ribolla Gravner - 21

NON ALCOHOLIC

N0.groni - 10

Seedlip Garden 108 | *Crossip Pure* |
Wavelength Ruby Aperitif

No B.V. - 10

Seedlip Grove 42 | *Wavelength Ruby Aperitif* | *Croppis*
Dandy Smoke | *Crossip fresh*

Royal Flush - 9

Crossip Berry | *Real Darjeeling Sparkling Tea*