



CIABATTA & OLIVE OIL • GREEN OLIVES • BOQUERONES EN VINAGRE • SMOKED ALMONDS 3.5

## STARTERS

<b>HEIRLOOM CAPRESE SALAD</b>	7/12
Buffalo mozzarella, ripe tomato and basil	
<b>TAGLIOLINI</b>	10/18
Fresh truffle and Taleggio	
<b>CALAMARI FRITTO CON BASILICO</b>	8/14
Lemon, garlic, chipotle, Italian parsley	
<b>GRILLED TIGER PRAWNS</b>	8/14
Spicy salsa verde, mint, green chilli	
<b>CHARCUTERIE PLATE</b>	10/16
Pickles and toasted ciabatta, Gorgonzola	

## MAINS

<b>MEATBALLS AL FORNO</b>	17
Sussex beef, pork, rich tomato and ragatoni	
<b>GRILLED SWORDFISH</b>	18
Sautéed potato, Gremolata, capers and olives	
<b>OCTOPUS SALAD</b>	9/17
New potatoes, olives, tomato and capers	
<b>BEEF SIRLION TAGLIATA</b>	24
Rocket, parmesan and vine tomatoes	
<b>COURGETTE FRITTER</b>	16
Pecorino, pine nuts	

## PIZZA

<b>MARGHERITA</b>	12	<b>THE LOOKOUT PIZZA</b>	15	<b>TRUFFLE MUSHROOM</b>	15
San Marzano tomatoes, Fior di Latte mozzarella, olive oil and fresh basil		Smoked salmon, herring caviar, crème fraîche, Swedish cheese, dill and lemon		White truffle cream, wild mushrooms, Pecorino, black truffle, pine nuts and basil	

## SIDES

<b>ROCKET &amp; PARMESAN SALAD</b>	5
<i>with</i> Balsamic dressing	
<b>PAN-FRIED COURGETTE RIBBONS</b>	4
<b>SEASONAL GREENS</b>	4
<i>with</i> garlic and olive oil	
<b>SAUTÉED PINK FIR POTATOES</b>	4
New season from Morghew Park, Tenterden	
<b>FRIES</b>	4
<i>with</i> Maldon Salt or Parmesan and truffle oil	

## DESSERTS

<b>AFFOGATO</b>	6
Espresso and vanilla ice cream with Cantucci biscotti	
<b>VANILLA PANNA COTTA,</b>	7
<i>with</i> mango salsa	
<b>TIRAMISU</b>	7
Dark chocolate, Chantilly	
<b>ITALIAN CHEESEBOARD</b>	9.5
Taleggio, Pecorino and Dolcelatte	

A discretionary 10% service charge will be added to your bill • Please notify staff of any allergies or dietary requirements

