



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

STARTERS

HEIRLOOM CAPRESE SALAD Buffalo mozzarella, ripe tomato and basil	7/12
HOT SMOKED SALMON Focaccia, horseradish cream and micro leaves	8/15
CALAMARI FRITTO CON BASILICO Lemon, garlic, chipotle, Italian parsley	8/14
GRILLED TIGER PRAWNS Red pesto, focaccia	8/14
CHARCUTERIE PLATE Pickles and toasted ciabatta, Gorgonzola	10/16
CHICKEN LIVER PATE Sourdough crispbreads and quince paste	8
BUTTERNUT SQUASH RAVIOLI Truffle and sage oil, parmesan	8/15

MAINS

MEATBALLS AL FORNO Sussex beef, pork, rich tomato and ragatoni	17
GRILLED SEA BASS Sautéed potato, Gremolata, capers and olives	18
BLACK FIG SALAD Prociutto, bitter leaves, ricotta salata	8/15
ROSE VEAL CLUB STEAK Rocket, parmesan and vine tomatoes	24
AUBERGINE PARMIGIANA Dressed leaves, toasted garlic focaccia	16
OVEN BAKED CITRUS CHICKEN Fennel, white wine and bolotti beans	17
AUTUMN TRUFFLE TAGLIOLINI Fresh truffle and taleggio	10/18

PIZZA

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

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

DESSERTS

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

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