

WEDNESDAY 7TH NOVEMBER

Rose Petal Negroni | 4

Flight of four wines | 35.5 / 39.5

Sourdough & butter

3.5

Boquerones

8

Seafood arancini

7

**Our fish & seafood all comes from
day boats landing in Looe Market.**

Grilled mackerel, battered oyster, hot tartare sauce | 13.5

Dry aged beef tartare, sourdough toast | 14

Baked beetroot, goat's cheese, sorrel dressing, hazelnut | 11

Violet artichoke, ecrusse, candied almonds, Berkswell | 12

Cuttlefish, sea herbs, lemon, capers | 15

Linguini vongole, clams, chilli | 14

Spaghetti Cacio e Pepe | 13

Tagliatelle, braised beef shin, Parmesan | 14

Rib of veal, spinach soubise, potato cake | 33

Hake, sauce nero, Delica pumpkin, squid | 25

Skate wing, brown butter, pink grapefruit | 20

Whole red mullet, confit garlic, Amalfi lemon | 36

Tuscan peperonata | 5

Purple sprouting, Taggiasca olive dressing | 5

Brussel sprouts, Guanciale, chestnuts | 6

ALL PRICES EXCLUSIVE OF 12.5% DISCRETIONARY SERVICE CHARGE
PLEASE ADVISE US OF ANY ALLERGIES OR DIETARY REQUIREMENTS