



THE GARDEN

STARTER

Marinated Yellow Tail Tuna
Watermelon, Radish, Olive Oil
£22

Sea Bream Ceviche
Italian Cucumber, Aleppo Chilli, Fennel
£19

Tiger Prawn and Shrimp Cocktail
Gem Lettuce, Avocado Cream
£25

Beef Carpaccio
Rocket, Parmesan
£22

Fried Artichokes *
Whipped Ricotta, Lemon
£14

Panzanella *
*Tuscan Bread, Tomatoes,
Red Onion, Cabernet Sauvignon*
£15

SALAD

Baby Spinach *
Nigella Seed, Ricotta, Pickled Shallot
£14

Salad Niçoise
£24

La Latteria Burrata 400g *
Marinated Vesuvius Tomato, Basil
£28 to share

CHEESE

Goat's Cheese
Marinated with Olive Oil, Thyme and Rosemary
£14.50

MAIN COURSE

Fiorentina-Style T-Bone Steak
Aged for 28 days, 700g
Garlic & Herb Butter, Baked Long Aubergine
£54

Baked Sea Bass Fillet
Fennel, Capers, Lemon
£42

Fresh Macaroni
Lobster, Octopus, Tomato Soffritto, Taggiasca Olives, Basil
£38

Baked Cod
Lardo Di Colonnata, Borlotti Beans & Fried Courgette
£38

Baked Round Courgette *
Chickpea, Fior di Latte, Spiced Tomatoes
£32

Cacio e Pepe
Spaghetti, Pecorino, Black Pepper
£18

PIZZETTE

**Ortiz Tuna, Tomato,
Black Olive, Pea Shoots**
£15

**Truffle, White Sauce,
Anchovy, Artichoke,
Mozzarella**
£20

**Speck, Confit Tomato,
Fior di Latte, Gorgonzola,
Truffle Honey**
£18

**Tomato, Fior di Latte,
Fresh Basil**
£14

GELATO

2 scoops £12, 3 scoops £15

Pistachio
Salted Caramel
Fraises Des Bois Sorbet

Piedmont Hazelnut
Amalfi Lemon Sorbet
Vanilla Spaghetteis

Toppings
*Meringue, Whipped Cream, Chocolate Shavings,
Wafer, Amarena Cherries, Roasted Almonds, Rochers Coco*

OPEN DAILY FROM 12 NOON - MIDNIGHT

FOOD ALLERGIES AND INTOLERANCES

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.
A 15% discretionary service charge will be added to your final bill. All prices are inclusive of VAT.

* Available as Vegan.

CHAMPAGNE

	Glass	Bottle
Laurent-Perrier La Cuvée Brut	£19	£90
Laurent-Perrier Rosé, NV	£26	£140
Laurent-Perrier 'Grand Siècle'	£35	£200
Billecart-Salmon, Brut Rosé, NV	£33	£160
Ruinart Rosé, NV	£30	£165

ROSÉ WINE

	Glass	Bottle
Château "M de Minuty" 2020 <i>Côtes de Provence, France</i>	£14	£69
Domaine OTT, By OTT 2020 <i>Côtes de Provence, France</i>	£15	£70
Château d'Esclans, Whispering Angel 2020 <i>Provence, France</i>	£16	£80
Château d'Esclans, Rock Angel 2020 <i>Provence, France</i>	£18	£100

RED WINE

	Glass	Bottle	Magnum
Abra Ka Dabra Christian Tschida 2017 <i>Burgenland, Austria</i>	£19	£120	£240
Gattinara, Vitivinicola Nervi 2015 <i>Piedmont, Italy</i>	£24	£170	£345
Barolo Ginestra, Paolo Conterno 2013 <i>Piedmont, Italy</i>	£30	£205	£400
Barolo, Serra, Giovanni Rosso 2015 <i>Piedmont, Italy</i>	£46	£265	£520

COCKTAILS

Spring Negroni

Lakes Distillery Gin, Aperol,
Campari, our own blend of
Vermouth, Cherry Blossom

£20

Sigurtá

Pisco, Aperol, Peach, Passion Fruit

£20

Isola Bella

Bacardi Carta Blanca, Cucumber,
Basil, Lime, Franklin and Sons
Rhubarb Lemonade

£20

Diamante Rosa

Tequila Reposado, Campari,
Ancho Reyes, Watermelon, Lime

£20

Espresso Italiano

Konik's Tail Vodka,
Frangelico Hazelnut,
Vanilla, Tonka Beans, Coffee

£20

Lady Walton

Dalmore 12, Fernet Branca,
Pistachio, Lemon, Franklin & Sons
Almond and Pineapple Soda

£20

WHITE WINE

	Glass	Bottle
Assyrtiko Thalassitis Gai'a <i>Santorini, Greece 2020</i>	£14	£80
Chardonnay Bramito, Castello della Sala <i>Antinori, Umbria, Italy 2020</i>	£18	£100
Fiano Cometa Planeta <i>Sicily, Italy 2019</i>	£19	£110
Vermentino Figari Blanc Clos Canarelli <i>Corsica, France 2016</i>	£22	£120
Poggio all Gazze dell'Ornellaia <i>Tuscany, Italy 2020</i>	£25	£140

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WINES BY THE GLASS ARE SERVED AS 125ML

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