

FETTUCCINE WITH DUCK RAGU,

PECORINO & ROSEMARY

20.95

PEACH WHISKEY SOUP

crème de pêche, bushmills,  
angostura bitters, lemon juice

9.50

ANCHOVY, POTATO & CAPER PIZZETTA 9.95

BROCCOLI & BURRATA PIZZETTA 8.95

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WINTER VEGETABLE MINISTRONE, TUSCAN BEAN & CAVOLO NERO 6.50

SMOKED HADDOCK CROQUETTES, SAFFRON RIOLI 10.95

WOODFIRED OCTOPUS, BRAISED CHICKPEAS, PAPRIKA, CHILLI & LEMON 10.95

ORIGNEY SCALLOPS & CHIVE BUTTER 14.00

ROASTED BEETROOT, WALNUT & GOATS CHEESE SALAD 6.95

MORCILLA & HAM HOCK TERRINE, PICKLED CARROTS & ONIONS, PUGLIESE TOAST 8.95

MIXED TAPAS PLATE TO SHARE 17.95

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JERUSALEM ARTICHOKE, ROSEMARY & CRÈME FRAICHE RISOTTO 15.95

WHOLE BRILL, WOOD FIRED FENNEL, CAPELS & SALSA VERDE 20.95

GEE'S CHARGRILLED CHEESEBURGER (PRIME CHUCK & SHIN), TOMATO SALSA & CHIPS 16.95

BURRATA, WOODFIRED BUTTERNUT SQUASH, CHILLI & CHICKPEA SALAD 14.95

PAN SEARED FILLET OF HALIBUT, MUSSELS, BROCCOLI & SAFFRON POTATOES 26.95

AUBERGINE PARMIGIANA, GEM LETTUCE & CHICORY 15.95

1/2 WOOD FIRED GUINEA FOWL, RAINBOW CARROTS, KALE & ROMESCO 19.50

LINGUINE WITH SALMON, BROWN SHRIMP, CRAB\*, CHILLI, FENNEL, DILL 20.95

45 DAY DRY-AGED 10 OZ ABERDEEN ANGUS RIBEYE STEAK 31.95

chips, roasted shallots, tarragon butter or red peppercorn sauce

SIDES 3.95

CHIPS — CHICORY, GEM LETTUCE & ROCKET SALAD — BUTTERED NEW POTATOES —

TENDERSTEM BROCCOLI, SHALLOTS & GARLIC — WOOD FIRED COURGETTES

Our chefs will make every effort to accommodate any special requests

\*Our crab is fresh, handpicked and British - It may contain a small amount of shell

A discretionary service charge of 12.5% will be added to your bill.

If you have any allergies or intolerances, please inform a member of staff.