

VEGETARIAN

SNACKS

Cheese gougères, pickled walnut 6

Andria sourdough, Andria olive oil, aged balsamic 5

Our dishes are served in a tasting menu format

We advise ordering 3 plates per person for the table, sharing is recommended to enjoy our concept to the fullest.

Tenderstem broccoli alla puttanesca, smoked almond cream 12

Black onion seed gnocchi, pea, mint, pecorino romano 13

Asparagus, egg yolk pureé, hazelnut 13

Beetroot, gorgonzola, toffee apple, rye, beurre nantais 13

Jersey royals, caviar, dulse, smoked butter sauce 11

SIDES

Andria salad, preserved tomatoes, white balsamic, Andria olive oil 6

Truffle fries, 24 month aged parmesan 6

DESSERTS

Caramelised white chocolate parfait, chocolate sorbet, sea salt 9

Caramelised apple, set custard, cinnamon ice cream 9

Baileys Affogato, Voyager espresso, vanilla gelato 9

Guest cheese chutney, biscuits 9

Quinta Do Castro Port, 2001, Porto 50ml, £5

DESSERT WINES

2011 Vin Santo, Da vinci, Bianco Dell'Empolese, 75ml 5.5

2018 I Capitelli, Anselmi, Bianco Veneto, 75ml 7.5

