

serra

NIBBLES

OLIVES 🍴
marinated
Gordal
8

ARANCINI
black truffle,
Parmesan
14

**PARMA
HAM**
pickles
24

MEZZE 🍴
muhammara, labneh,
baba ganoush, pitta
30

BREAD

BREAD 🍴
buttermilk pitta
7

**DURRUS
FLATBREAD**
scallions, hot honey
18

**NDUJA
FLATBREAD**
whipped ricotta,
Cime di Rapa
18

**HUMMUS
FLATBREAD** 🍴
red onion, feta
17

SMALL PLATES

CURED TROUT blood orange, mint **18**
TUNA CRUDO grilled peppers, hazelnut **24**
HALLOUMI 🍴 roast grapes, black sesame **15**
SMOKED COD crème fraîche, toasted seeds **12**
RICOTTA ROMANA 🍴 broad beans, peas **13**
ROMANO PEPPER 🍴 harissa, freekeh **16**
CONFIT TUNA BELLY sweet gem salad, mint **15**
BUFFALO MOZZARELLA 🍴 heritage tomatoes, basil **15**

PASTA

CAVATELLI 🍴 Pecorino Romano, black pepper **19 / 25**
SPAGHETTI Scottish lobster, Isle of Wight tomatoes **42 / 55**
LINGUINE clams, parsley, white wine **26 / 35**
PACCHERI 🍴 Datterini tomatoes, roasted peppers, black olive **19 / 25**

GRILL

TUNA (150G) olives, mint **34**
CARABINEROS wild Mediterranean prawn **25 each**
WHOLE DOVER SOLE burnt butter, capers **75**
SOUTH-WEST LAMB NECK tzatziki, pickled chilli **48**
PORK RIBEYE (250G) Blythburgh free-range **24**
SIRLOIN (350G) dry-aged grass-fed beef **40**
CORN-FED CHICKEN lemon, oregano **38**
VEAL FILLET Green peppercorn sauce **60**
SAUCE puttanesca | red wine | pomelo, orange & vermouth **4 each**

SIDES

TOMATO SALAD 🍴 basil, shallots **10**
FRIED POTATOES saffron, Parmesan **12**
BITTER LEAVES 🍴 orange, mustard **9**
WILD ROCKET 🍴 shallot, baby gem **10**
JERSEY ROYALS 🍴 Dairy Estate butter, dill **11**

TO SHARE

CAULIFLOWER 🍴
tahini, pomegranate
35

WILD SEABASS
South Coast line-caught
12/100G

**RIB OF BEEF
ON THE BONE**
dry-aged grass-fed beef
15/100G



Vegetarian