



## Starters

Homemade seaweed linguine, sea urchin, preserved lemon

19

Dashi shallot, local pecorino, black garlic

15

Risotto zucchini, Tuma cheese

14

Foie gras, apricot, almond, butter brioche

17

Tuna tartare, watermelon, avocado, sesame

14

## Mains

Seabass, fresh legumes, Lardo di Colonnata sauce

29

Beef sirloin, tender stem broccoli, mussels, turnip, jus

30

Bbq pork, corn, "corn on the cob", burnt onion, charcoal potato

28

Lamb, carrots, fermented fennel, goat cheese sauce

28

Celeriac & alliums

23

Kindly ask your server if you suffer from any food intolerances or allergies.  
For vegan and gluten free options, kindly ask your server



## Desserts

Date cake, caramel custard, chocolate, sheep's milk yoghurt

9

Fig tart, frangipane, balsamic ice cream

10

Selection of 3 cheeses, chutney, Lavash bread

15

Selection of sorbets and ice creams

5