

poca.

dito

nocellera olives (v)	4
roast garlic focaccia, black vinegar (v)	5
puffed bread, labneh, zataar (v)	4.5

charcuterie

aged soppressata	8
air dried serrano ham	8
jesus de lyon salami	8

small plates

vegetables

buratta, hazelnuts, lentil dressing	8
wye asparagus, egg yolk, anchovy pangrattato	7.5
chips, smoked spices, manchego (v)	5
heritage tomato salad, shallot and sherry dressing (v)	6
tempura purple sprouting broccoli, sriracha mayonnaise (v)	7
crispy hens egg, raw celeriac, ras el hanout, salsa verde (v)	6.5

meat and fish

beef shin fritter, mustard mayonnaise, shallots	9
jerk boneless chicken thighs, lime yoghurt, crumb	7.5
pigs cheek, nduja & mature cheddar toastie, pickled red cabbage	8
tuscan pork belly, fennel & pancetta relish	9
porthilly oyster, fermented chilli, cucumber	3 per oyster
wild prawn, roast garlic, burnt butter	3 per prawn
scallops, roast cauliflower puree, capers, lardo	8
cold smoked mackerel, potato salad, horseradish, chives	7.5

large plates

lamb breast, new potatoes, provencal sauce, goats curd	20
pappardelle, oyster mushroom, roast garlic & tarragon cream (v)	18.5