

Bernie's

San Daniele ham
24-month-aged
8.5

Rosemary focaccia
with extra virgin olive oil & aged balsamic (vg)
6

Marinated olives
(vg)
6.5

ANTIPASTI

Wild mushroom arancini (v) 6.5
River Test trout crudo with blood orange, chilli, basil & pistachios 12.5
Roasted Jerusalem artichokes with pickled pear, leeks & garlic sauce (v/vg) 8
Flatbread with woodland mushrooms, black truffle & gorgonzola (v/vg) 14
Baked scallops with garlic butter & breadcrumbs 14
Groucho meatballs with San Marzano tomato sauce 12

CARNE & PESCE

Slow cooked lamb neck with creamed polenta, crispy kale & orange gremolata 28
Roasted fillet of hake with mussels, cannellini beans & Nduja cassoulette, salsa verde 26
Guinea Fowl escalope with creamed chestnut mushrooms, tarragon & crispy kalettes 25
Florentine T-bone steak (for 2) 100g/11.8 *Sauces: Barolo wine or gorgonzola* 2.5
Pan-fried fillet of seabass with confit leeks, chestnut purée & pickled red onion 29

VERDURE

Heritage beetroot, Clara goat's cheese, honey roasted pecan nuts & aged balsamic (v) 13.5
Fennel salad with orange, pomegranate, mint, almond flakes & dill vinaigrette (v/vg) 12.5
Brussels sprouts & Hispi cabbage salad with clementine, sultanas, chesnuts & Parmigiano Reggiano (vg) 12.5
Burrata di Puglia with roasted delicata squash, chicory & Sicilian tomato pesto (vg) 14.5

CONTORNI

all 6

Patate al Forno

Cavolo Nero & confit shallot

Rocket & parmesan

PIZZETTE

Pizzetta rossa with mozzarella, spicy Calabrian salami, rocket & parmesan 14
Pizzetta bianca with caramelised onions, goat's cheese, n'duja & purple kale 12
Pizzetta bianca with autumn squash, rocket pesto & oyster mushrooms (v) 10.5

PASTA

Spaghetti alla Carbonara 15
Pappardelle with wagyu x beef shin ragú & ricotta salata 18