

MANICOMIO

Chelsea

Rosemary Focaccia Bread	6
Bella di Cerignola Olives	7
24 Month Prosciutto di Parma D.O.P	9
Marinated Grilled Artichoke Hearts	4
Chicken Liver Parfait Crostino	4

ANTIPASTI

Carlingford Louët-Feisser Oysters, Yuzu Granita	3 for 15 or 6 each
Imperial Gold Caviar 30gr, Crème Fraîche, Butter, Crostini	95
Burrata Pugliese, Roast Romero Peppers, Cantabrian Anchovies	18
Grilled Sardines, Puntarella, Fennel Salad, Vinaigrette	16
Balfegó Blue Fin Tuna Crudo, Fennel, Pomelo, Watermelon Radish	22
Beef Fillet Tartare, Quail Egg, Horseradish, 24 Month Parmesan	19
Quinoa Salad, Spiky Artichokes, Avocado, Cashew (Vegan)	16
Italian Salumi Selection	19

PASTA

Tiger Prawn Linguine, Tomato, Chilli & Basil	28
Carbonara - Pork Cheek, Egg, Pecorino Sardo	26
Portland Crab Tagliatelle alla Versiliana, Curry, Chilli	32
Gnocchi - Tuscan Sausage Ragù, Wild Garlic	26
Ravioli Primavera with Buffalo Ricotta (V)	24

CARNE e PESCE

Cornish Hake, Clams, Arrocina Beans, Friarelli	27
Seabass Fillet, New Season's Peas, Monk's Beard	34
Buttermilk Chicken Milanese, Grilled Asparagus & Tarragon Aioli	27
Calves Liver alla Veneziana, Crispy Polenta	26
40 Day Aged Beef Rump, Spinach, Morels, Red Wine Jus	35
Grilled White Asparagus, Wild Rice, Romero Peppers & Avocado Cream (Vegan)	24

CONTORNI

Zucchini Fritti 8	Charred Purple Broccoli 8	Rocket, Parmesan 7
Slow Roast Vegetables 8	Rosemary Chips 6 (<i>Aioli Supplement 1.5</i>)	Sicilian Tomato Salad 7

DOLCI

Tiramisu	11	Amedei Chocolate Mousse, Almond Crumble	12
Rhubarb & Zabaglione Cream Tart	12.5	Sauternes Caramel Custard, Wild Fennel Cantucci	11
Gelato or Sorbet (scoop)	4.5	Selection of Petit Fours (To Share)	14
Affogato	7	Selection of Artisan Cheeses	15.5

*Please advise us on any dietary requirements or food allergies you may have.

* Optional service charge of 15 % will be added to your bill.



The Gallery Private Room features work by the artist Alessandro Durini di Monza (www.durini.com),
a series of photographs of tractors used by fishermen on the Norfolk coast,
(artwork is for sale - please enquire for more details)

BY THE GLASS

SPARKLING / CHAMPAGNE

		125ml	bottle
Prosecco Ca' di Alte, Glera, Veneto, NV		9.5	48
Rose Prosecco Ca' di Alte, Glera/Pinot Noir, Veneto, NV		10.5	55
Piper-Heidsieck, Cuvée Brut, Pinot Noir, Pinot Meunier, Chardonnay, NV		16.5	90

WHITE

		175ml	250ml	bottle
Soave Classico Terre di Monteforte, Italy	2022	9	12.75	35
Sauvignon Blanc, Vondeling, South Africa	2023	10	14.5	38
Grillo Cassara D.O.C Sicily, Italy 	2022	10.5	15.5	40
Pinot Grigio, Cantina Bolzano, Italy	2023	12	17	46
Chardonnay Barrel Selection, South Africa	2022	13	18.5	50
Albariño, Casal Caeiro Sobre Lias, Galicia	2021	13.5	19.5	54
Gavi di Gavi 'Lugarara', Cortese, Italy	2022	14	20	55
Sancerre Domaine Fernand Girard, Loire, Sauvignon Blanc, France	2022	16.5	23.5	62

RED

		175ml	250ml	bottle
Sangiovese Vinvita Rubicone I.G.T, Italy	2022	8.75	12.5	35
Montepulciano d'Abruzzo, Il Faggio, Italy	2022	10	14.5	39
Negroamaro 'I Muri', Vigneti del Salento, Italy	2022	11.5	16.5	44
Malbec 'ESTRIPE', Pacheco Pereda, Argentina  	2021	12	17	47
Chianti Colli Aretini, D.O.C.G - Italy 	2022	12.5	18	49
Valpolicella Classico, Le Salette, Italy	2022	13	18.5	52
Côtes-du-Rhône, Mon Coeur, Rhône, France	2020	14.25	20.5	55
Akarua, 'RUA' Central Otago, Pinot Noir, New Zealand	2021	15.5	22	62

ROSÉ



		175ml	250ml	bottle
Vondeling, Rose Paarl, Merlot, South Africa	2023	11	16	42
Château les Mesclances Saint Honorat - Côte de Provence, France 	2022	13.5	19.5	53
Sancerre Rosé, Domaine Sautereau, Loire Valley, France	2022	17.5	25	68

FAVOURITE BOTTLES FROM OUR WINE LIST

WHITE WINES

Picpoul de Pinet Luvignac, Les Costières de Pomerols	France	2022	38
Viognier Le Paradou, I.G.P Méditerranée 	France	2022	42
Grüner Veltliner Lössterrassen, Josef & Philipp Bründlmayer	Niederösterreich	2022	47
Lugana Catulliano, Pratello, Trebbiano 	Lombardia	2022	55
Vermentino di Sardegna, Antonella Corda	Sardinia	2022	59
Samas, Isola dei Nuraghi, Vermentino/Chardonnay	Sardinia	2022	61
Verdicchio Bucci, Castelli di Jesi, Verdicchio 	Marche	2022	63
Pouilly Fumé 'Sébastien Treuillet, Loire	France	2022	65
I Sistri, Felsina Berardenga, Chardonnay	Tuscany	2021	80
Chablis Roland Lavantureux, Bourgogne	France	2020	80
Bramito, Castello della Sala, Antinori, Chardonnay	Umbria	2022	89
Pouilly Fuissé Villages, Domaine Dominique Cornin, Bourgogne 	France	2020	95

RED WINES

Nero di Troia, 'Vigneti Canosini' Tufarello	Puglia	2019	47
Cantele Salice Salentino Riserva	Puglia	2019	48
Lagrein Rosso Riserva, Castel Firmian, Lagrein	Trentino	2020	50
Zolla Primitivo di Manduria, Vigneti del Salento, Primitivo	Puglia	2020	59
Rioja, Alegre Valgañón, Tempranillo	Spain	2020	75
Bell Assai, Frappato di Vittoria, Donnafugata, Frappato 	Sicily	2021	78
Chateau La Gravette Lacombe, Médoc, Cab Sauv, Merlot & Petit V.	France	2015	78
Chianti Classico, Dievole, Sangiovese 	Tuscany	2020	80
Domaine Pierre Guillemot, Bourgogne Rouge Burgundy, Pinot Noir	France	2019	80
Château Puy-Blanquet, (Grand Cru) Saint-Émilion, Cab Franc, Merlot	France	2014	85
Vino Nobile di Montepulciano, La Braccasca, Prugnolo Gentile	Tuscany	2019	95
Edizione Cinque Autoctoni, Montepulciano/Primitivo/ Sangiovese	Abruzzo	2019	102
Barolo Giacomo Fenocchio, Nebbiolo	Piedmont	2019	125
Brunello di Montalcino, Pian Delle Vigne, Antinori, Sangiovese	Tuscany	2018	145

PLEASE SEE ALSO FULL WINE AND COCKTAIL LIST