

# SAMPLE MENU

## SNACKS

Marinated Italian Olives	3.5
Garden Herb Focaccia, Le Ferre Olive Oil	4
Gnocco Fritto, Pancetta, Honey	5
Aged Parmesan Fries	5
Grilled Tomato Bread, Amalfi Anchovy	6

## FIRST

La Latteria Stracciatella, Loquats, Basil & Olive Oil	11
Wild Seabass Crudo, Amalfi Lemon, Fresh Peas & Bronze Fennel	14
Rosemary & Sicilian Orange Cured Bresaola, Pecorino	10

## PASTA

Ivy House Ricotta Agnolotti, with Purple Artichokes, Datterini Tomatoes & Basil	15
Squid Ink Linguine, Mackerel Bolognese & Bottarga	17

## MAIN COURSE

Fresh Borlotti Bean Stew, Summer Vegetables, Herbs	20
Line Caught Pollock, Sweet Peppers, Green Olive, Basil	24
Grilled Herdwick Lamb, New Season Garlic, Goat's Curd	26
Farmer Tom's Beef Ribeye, Grilled Tropea Onions, Gorgonzola	35

## SIDES

BBQ Jersey Royals, Salsa Verde	5
Vesuvio Tomato Salad	5

## SWEET

Pistachio Cannoli	4
Fior Di Latte Gelato, Le Ferre Olive Oil & Sea Salt	5
Affogato	4.5
Whipped Taleggio Cheese, Truffle Honey, Garden Thyme	9

PLEASE ASK FOR OUR VEGETARIAN & VEGAN MENU

All prices inclusive of VAT. Before ordering please speak to our staff about your dietary requirements, intolerances and food allergies. Discretionary 12.5% service charge will be added to your bill.