



**SAN
LOR
ENZ
O**

SPRING

ANTIPASTI

Cantabrian Spanish anchovies, chargrilled crostini ^(DF)	12
'Ascolana', green Sicilian olives, nduja stuffed, fried	14
'Bresaola' wagyu beef, truffled egg yolk emulsion, celeriac, rocket leaves ^(GF/DF)	24
'Kingfish crudo' St Germain cured, pickled rhubarb, lotus crisp ^(GF/DF)	24
Daily shucked oysters, chilli cucumber mignonette, fresh lemon ^(GF/DF)	30 / 60
Ploughman's plate; sliced culatello, salami, duck terrine, pineapple piccalilli, grana padano, baked focaccia	28

SMALL PLATES

Goats cheese leek zucchini croquette, smokey bacon jam (2)	10
Zucchini flower, crispy batter, Cacio e Pepe filling, burnt honey (1) ^(GF/V)	12
King prawn, butterflied, roasted, lemon grass chilli ginger dressing (1) ^(GF/DF)	14
Tempura scallops, local bay scallop, tempura batter, saffron aioli, black caviar (2) ^(GF/DF)	14
Lamb cutlet, chargrilled, mint chutney, pickled walnuts (1) ^(GF/DF)	14

V - vegetarian

GF - gluten free

DF - dairy free

N - contains nuts

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Pricing and Menu items subject to change.

PASTA & RISOTTO

'Gnocchi', homemade potato gnocchi, Chianti braised beef cheek ragu, herb gremolata	40
Fusilloni polpette, pork n pistachio meatballs, pancetta shards, in bianco ^(N)	40
'Spaghetti' Prawn n Crab, cherry tomatoes, brandy, seafood bisque	46
'Risotto Verdura' wild garlic, spring peas, asparagus spears, pinenuts, stracciatella ^(GF/V/N)	38

SECONDI

Porterhouse steak, grass fed Angus MB4 collection, 300g	58
<i>Served with cauliflower florets, pea purée, green peppercorn sauce ^(GF)</i>	
'Duck Breast' Aylesbury cross duck, mandarin marmalade, sweet carrot purée, cherry jus ^(GF/DF)	48
'Porchetta' rotisserie cooked pork belly, split beans, rojo verde, shaved fennel ^(GF/NF)	48
Fish of the day - wait staff to advise	MP

SIDES

Shoe-string fries ^(GF/DF/V)	13
Shaved cabbage salad, grated parmesan, Prosecco dressing ^(GF/V)	13
Mixed salad leaves, shaved radish, citrus dressing ^(GF/DF/V)	13
Dutch carrots, salt roasted heirloom carrots, caramel lime labne ^(GF/V)	13
Duck fat chat potatoes, rosemary, sea salt ^(GF/DF)	13