

SYCAMORE

VINO • CUCINA

ANTIPASTI

Estate Panzanella - tomatoes, soaked bread, olives, basil (vg)	7
Burrata - Creamy cheese, heritage tomatoes, salsa verde (v)	12
Finocchio grigliato - Charred fennel, pickled walnut ketchup, salsa calabrese (v)(n)	8
Cozze con pesto - Mussels, basil pesto (n)	8
Crocchetta di gamberi - Prawn croquette, avocado salsa verde	8
Gamberi alla griglia - Grilled prawns, warm potato salad, cornichons	10
Speck e melone - Cured ham, zerbini melon, mint	10
Carpaccio - Shorthorn beef, pickled mushrooms, potato crisps, truffle aioli	14

PRIMI

Ravioli al tuorlo - Egg yolk, spinach, ricotta, pine nuts, lemon, mint (v)(n)	8
Cannelloni funghi - Potato & porcini mushroom ragu, fontina (v)	11
Cacio e Pepe - Tuscan hand rolled pasta, pecorino, black pepper, butter (v)	5 / 8
Linguine alle vongole - Paloude clams, parsley, garlic, white wine	7 / 12
Pappardelle al ragu- Aged shorthorn beef shin ragu	8 / 14

SECONDI

Ripieno zucchine - Stuffed courgettes, piquillo peppers, tomato fonduta (vg)	15
Cavolfiore arrosto - Roasted cauliflower, fermented raisins, puffed rice (vg)	12
Nasello alla griglia - Grilled hake, beetroot, radish, watercress	22
Branzino for two - Whole baked sea bass, clams, mussels, nduja	45
Pollo cacciatore - Braised chicken, pancetta, tomato, olive	20
Bistecca di manzo - 35-day aged Longhorn porterhouse, crushed potatoes, spinach	per 100g 9

PIZZA

Aglione e olio - Olive oil, garlic, parsley, chilli (vg)	6
Margherita - Tomato sauce, mozzarella, basil (v)	9
Ndoutja - Spinach, artichoke, creme fraiche (v)	11.5
Speck con Rucola - Tomato sauce, buffalo mozzarella, speck, rocket salad	13
Salsicce & Friarielli - Tomato sauce, fennel sausage, mozzarella	12

CONTORNI

Spinaci al vapore - steamed spinach (vg)	5
Broccoli, chilli, garlic (vg)	5
Patate - Crushed potatoes, herbs, olive oil (vg)	5
Zucchina pomodorini - Courgettes, cherry tomatoes (vg)	5
Rucola insalata - Rocket, olive salad (vg)	5

DOLCE

Amaretti cheesecake (v)(n)	7
Pesca alla griglia - Grilled peach, mascarpone & rum zabaione (v)	7.5
Crostata al cioccolato - Dark chocolate tart, Italian meringue, hazelnuts (v)(n)	8
Crema fraiche panna cotta - Crema fraiche, mixed fresh berries (v)	7.5
Selezione di formaggi - Cheese, pear chutney, fennel seed crackers (v)	12
Gelato e Granita - Ice creams & sorbets (vg)	per scoop 2.5

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

Please advise your waiter if you have any allergens or dietary requirements.

(v) vegetarian (vg) vegan (n) contains nuts