

# WOLF • WINTER

NOCELLARA OLIVES • 4  
MOZZARELLA DI BUFFALA • 6

## ANTIPASTI

BACCALA FRITTO • Salted Cod & Sprout Tops in a Tempura Style Batter with Orange & Spicy Tomato Sauce • 10  
CELERIAC SOUP • Topped with a Ligurian Basil & Walnut Pesto with Grilled Focaccia • 7.5  
GNOCCHETTI • With Wild Mushrooms, Butter, Parsley & Parmesan • 13  
CHICORY SALAD • With Apple, Radicchio & Anchiovy Dressing • 8  
BEEF CARPACCIO • With Jerusalem Artichoke, Beetroot, Caramelised Onion Crème Fraiche & Horseradish • 14

## PRIMI

BUCATINI • 16  
With 7 hour Hogget Shoulder, Mint, Ligurian Basil Ragu topped with Toasted Sicilian Pistachios

TONNARELLI • 13.5  
With Creamed Aubergine, Spinach, Chili, Basil, Pine-Nuts & Pecorino

TAGLIATELLE • 14  
With Sicilian Fennel Sausage, Burnt Devonshire Butter, Chilli, Parsley & Parmesan topped with & Duck Egg Yolk

## SECONDI

BEEF FEATHER BLADE • 22  
Braised in Barroccio Red Wine with Wet Polenta & Salsa Verde

PORK BELLY • 18  
With Savoy Cabbage & Chilli Pear Chutney

COLEY • 21  
Baked with Burnt Butter, Braised Lentils & Cavolo Nero

DELICA PUMPKIN PARMIGIANA • 14.5  
Layered Pumpkin, Celeriac, Chard, Ricotta & Sage

OCTOPUS • 24  
Slow Cooked topped with Crispy Chickpeas, Curly Kale, Winter Tomatoes & Grilled Lemon

## CONTORNI

ITALIAN MIX LEAVES • Treviso, Tardivo, Castelfranco, Pink Grumolo & House Dressing • 4  
SPROUT TOPS • With Garlic & Lemon • 4  
TRUFFLE POTATOES • Thrice Cooked and finished with Parmesan, Rosemary & Black Truffle Oil • 4

## 4 COURSE TASTING MENU

Please ask your server for more details • 45

We only use the freshest seasonal ingredients which can sometimes be inconsistent due to the weather. Our Head Chef may make substitutions when necessary but in this scenario one of our staff members will communicate this.

Please notify us of any allergens before placing your order.