

poca

aperitif

negroni	10	margarita	10
aperol spritz	8.5	old fashioned	10

morsels

nocellara olives (v) (gf)	4
house bread, coldpress oil, black vinegar (v)	5
cadiz boquerones (gf)	6

fish

brown crab, orecchiette, caper pangrattato	13
soused mackerel, cucumber, dill, fennel, lemon (gf)	9
chowder, mussels, cockles, brioche	11

meat

spiced sausage, tomato sauce, crispy onions	7
confit pork belly, hispi, fennel, Granny Smith (gf)	11.5
lamb breast, red cabbage, mint labneh, hazelnut (gf)	9

vegetables & dairy

leek, potato & cheddar croquette, mustard (v)	2.5 each
mozzarella, fire roast pepper pesto, smoked almonds (v) (gf)	9
new season potatoes, roast garlic aioli, gruyère (v) (gf)	5
aubergine katsu, kimchi, curried mayonnaise (v)	8
heritage tomatoes, sherry vinegar, red onion (v) (gf)	7
roast beetroot, goats curd, chicory (v) (gf)	7.5

Please inform your host if you any dietary requirements or allergies. Also if you have any queries about the menu, please don't hesitate to ask.