

MOTORINO

FOR THE TABLE

Wildfarmed Focaccia *rosemary, Sicilian olive oil*

STARTERS TO SHARE

Burrata *heritage tomato, yellow peach, almond praline, basil*

Chopped Dexter *fermented green chilli, porcini ketchup, shoestring fries*

PRIMI TO SHARE

Mafaldine *basil & pistachio pesto*

MAINS TO SHARE

Chicken on Toast *Galician chicken, garlic, Wildfarmed sourdough toast*

Spring Tomato Tart *ricotta, pesto, brasicca sauce*

DOLCI

Irish Whiskey Tiramisu



MOTORINO

FOR THE TABLE

Wildfarmed Focaccia, *rosemary, Sicilian olive oil*

Marinated Olives

Pickles & Ferments, *chilli, yoghurt*

STARTERS TO SHARE

Burrata *heritage tomato, yellow peach, almond praline, basil*

Sea Bream Crudo, *Isle of Wight tomatoes, melon, green chilli*

Chopped Dexter, *fermented green chilli, porcini ketchup, shoestring fries*

PRIMI TO SHARE

Mafaldine *basil & pistachio pesto*

Strozzapreti al Gin, *fennel sausage, tomato & Fords Gin*

MAINS TO SHARE

Picanha 32-day Hereford (200g), *Chianti sauce, beef fat fries*

South-coast Blonde Ray *San Marzano tomato, salsa verde butter*

DOLCI

Irish Whiskey Tiramisù



MOTORINO

FOR THE TABLE

Wildfarmed Focaccia *rosemary, Sicilian olive oil*

Marinated Olives

Coombeshead Farm Salumi

STARTERS TO SHARE

Burrata *heritage tomato, yellow peach, almond praline, basil*

Bluefin Tuna Carpaccio *corno peppers, capers, coriander, sudachi*

Chopped Dexter *fermented green chilli, porcini ketchup, shoestring fries*

INTERMEZZI

Hand Dived Orkney Scallop, *cauliflower, Calabrian chilli butter*

PRIMI TO SHARE

Agnolotti Carbonara

Strozzapreti *Aylesbury Duck Ragù, 36-month parmesan*

MAINS

Fillet 38-day Hereford (250g), *Chianti sauce*

South-coast Blonde Ray *San Marzano tomato, salsa verde butter*

Spring Tomato Tart *ricotta, pesto, brasicca sauce*

with

Pink Fir Potatoes, Bitter Leaves & Beef Fat Fries

DOLCI

Amalfi Lemon Meringue Pie

Irish Whiskey Tiramisù

