Ours

A LA CARTE

To Share

Bread & Olives (VG) — 6

Padrón Peppers (V) — 8
galician padrón peppers, sea salt

Crispy Baby Squid — 14
chilli & lime

Fried Halloumi Popcorn (VG) — 9
smoked paprika aioli

Starter

Watermelon Salad (V/VG) — 13
crumbled feta, toasted almonds, red onion & basil

Burrata & Seasoned Tomatoes (V) — 16
balsamic jelly & crunchy focaccia crumb

Tuna Tartare — 19
avocado & ponzu sauce

Summer Tartare (VG) — 13
tomato, avocado & paprika

Quinoa Salad(V) — 14
avocado & feta

Slow-Cooked St Ewes Egg & Sourdough Soldiers (V) — 13
served on sweet onion & wild garlic fondue, truffle butter

Vitello Tonnato — 19
thinly sliced, slow cooked veal served with a rich, zesty dressing

Homemade Pesto Tagliatelle (main option available) — 16/26
wild morel mushrooms & aged parmesan

Chef Specials

Crispy Chicken Milanese 17
served with a creamy truffle sauce

Hereford Beef Tartare 19
bound with truffle emulsion & pickled seasonal vegetables

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to the bill.
If you have any dietary allergies, please inform your waiter. Not all ingredients are listed on the men
and we cannot guarantee the total absence of allergens. Detailed information on allergens are available on request.

(V) Vegetarian (VG) Vegan

Main

Sicilian Datterini Tomato Spaghetti (VG) — 23
basil oil

Wild Mushroom Risotto (V/VG available) — 28
foraged wild mushrooms & aged parmesan

Spanish Octopus Salad — 26
crispy octopus, sliced new potatoes, served on a zesty aioli dressing

Seabream Puttanessca — 29
a fillet of sustainably caught seabream, new potatoes, datterini tomatoes & basil cress

Slow-Cooked Chicken Breast — 26
served on a bed of creamed potato & jus

Cornish Lamb Cutlets — 28
served on grilled Greek flatbreads with tzatziki, dill & mint

Aubergine Parmigiana (V) — 24
tomato, mozzarela

Grilled Mixed Vegetables (VG) — 24
on a bed of quinoa, pomegranate

Truffle Linguine — 32
mushroom (VG option available)

Chef Specials

Tender Fillet of Beef 39
served with crispy chips & truffle bearnaise

Native Lobster Linguine 39
datterini tomato sauce

Sides

Super Crispy Chips (VG) — 6

Pecorino Truffle Chips (V) — 8

Charred Tenderstem Broccoli (VG) — 6
chilli, lemon, garlic oil

Twice Cooked Baby Potatoes (V) — 6
on a bed of sour crème & chives

Honey Roast Carrots (V) — 6

Green Leaf Salad (VG) — 6
house dressing

Desserts

Ours Sweet Croissant Bun — 12
freshly baked croissant, filled with rich Chantilly cream, fresh berries topped with warm chocolate sauce & toasted pistachios

Classic Tiramisù (VG available) — 12
espresso coffee, savoiardi biscuit & mascarpone cream

Ice Cream & Sorbet (VG/V) — 9

Chocolate Mousse (VG) — 12
spicy orange sauce

Berries Pavlova — 12
rich Chantilly cream, fresh berries

Caramel Creme Bruleè — 12

Chef Specials

Crêpe Flambé 15
Malfy blood orange gin, disaronno, cointreau & vanilla ice cream