

# Bar gigi

## Antipasti

Olives	(ve)	4
Focaccia, split balsamic	(ve)	6.5
Antipasti board <small>vegetarian option available</small>		19
Colchester Oyster, basil oil, lemon		3.5 each.
Herb infused arancini, asiago, rich tomato sauce.	(v)	7 each

## Piatti

Burrata, wild garlic pesto, samphire, dill, purple sprouting broccoli	(v)	12
Panzanella salad, focaccia crisp, balsamic caviar	(ve)	9.5
Roasted cauliflower, parmesan cream, dates, citrus gel	(v)	11
Grilled artichoke, cannellini & bortolli beans, yellow courgette.	(ve)	11
Gnocchi, crema di gorgonzola, scamorza	(v)	14
Pork belly rib, blood peach ketchup, jus		12
Chicken Supreme, lettuce, charred corn, mint, marjoram and pickled chilli		13
Fried calamari, rosemary salt, charcoal smoked lemon gel		12.5
Scallop, white miso and bottarga butter, bergamot		15
Prawns, smoked tomato, chilli, garlic		17
Pumpkin and pecorino tortelloni, honey squash, squash purée	(v)	22
Sea bass, beetroot veloute, fennel and blood orange		25
Fillet, rosemary butter, salsa verde, crispy leek, caramlised shallot		32

## Sides

Parmesan Pillows	(v)	7.5
Zucchini fries	(ve)	5
Celerica schiacciatta, confit fennel	(v)	7.5