

# NORMA

## NIBBLES

**Baker's Basket** (grissini, focaccia, crostini) 6  
almond butter, olive oil

**Mixed Olives** 6  
(nocellara and kalamata)

## APERITIVI

### Padron Peppers 7

aleppo pepper, tahini sauce (vg, gf\*)

### Spaghetti Fritters 10

grana padano and truffle sauce

### Chickpea Pannelle 11

Devon crab aioli (gf)

### Smoked Stracciatella 10

focaccia crostini, cracked black pepper (v, gf\*)



## PASTA

### Rigatoni alla Norma 20

tomato sauce, aubergine, ricotta salata (v, vg\*, gf\*)

### Black Tagliolini 26

Devon crab, spicy burro bianco (gf\*)

### Flourless Gnocchi 26

clams, bottarga, black garlic (gf)

### Paccheri 26

pulled beef shin, bone marrow (gf\*)

### Giant Couscous 24

wild sautéed mushroom, mint, fresh truffle, almond coulis (vg)



## CONTORNI 8

### Spiced Fried Potatoes

### Charred Heritage Carrots,

olive oil (gf)

### Grilled Broccoli,

aleppo salt, lemon dressing (gf)

### Spinach Salad,

crispy chickpeas, sesame dressing (gf)

### Romanesco Cauliflower,

almond labneh, ricotta salata (vg\*, gf)

## ANTIPASTI

### Truffle Arancini 12

stracciatella and porcini mayo (v)

### Burrata 16

asparagus and endive shavings, almond vinaigrette, fresh truffle (v, gf)

### Seared Tuna 15

harissa honey, mint salsa, lemon aioli (gf)

### Scallops Confit 16

agrodolce truffle salsa, kumquat, tobiko (gf)

### Grilled Octopus 18

yellow tomato sauce, panzanella (gf\*)

### Beetroot Cured Salmon 18

feta & blood orange labneh, fennel pollen (gf)

### Beef carpaccio 16

baba ganoush salsa, sweet potato and orange puree (gf)



## SECONDI

### 'Norma' Parmigiana 22

aubergine, parmesan, tomato, mozzarella (v)

### Slow-cooked Beef Blade 24

purple potato puree, salsa verde (gf)

### Grilled Pork Belly 26

paprika cannellini puree, red harissa, pistachio pangrattato (gf\*)

### Glazed Black Cod 33

marisala, chestnuts, sweet potato & orange puree (gf)

### Levantine Lamb Shank 42

pomegranate molasses, Jerusalem artichoke puree, coriander, cumin (gf)

### Spiced Dover Sole Goujons 40

saffron burro bianco, pea shoots, salmon roe

### Crusted Globe Artichoke 22

sunchoke & almond butter puree, pangrattato (vg, gf\*)

We are happy to provide information on food allergies and intolerances on request and cater for it, please ask a member of the staff. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. Please note some of our cheeses are unpasteurised. (v) vegetarian, (vg) vegan, (vg\*) ask for vegan, (gf) gluten free, (gf\*) ask for gluten free. All prices are inclusive of VAT.