

NORMA

NIBBLES

Signature Focaccia Sicilian extra virgin olive oil (vg) 3

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

Mixed Olives lemon and herb dressing (vg, gf) 6

APERITIVI

Caponata 8

aubergine, onion, pepper, capers, pine nuts,
focaccia crostini (vg, gf*)

Padron Peppers 8

tahini sauce, Aleppo pepper (vg, gf*)

Spaghetti Fritters 10

grana padano, truffle sauce (v)

Chickpea Panele 11

Devon crab aioli (vg*, gf*)

Sicilian Pecorino Fondue 9

lemon dressing, pistachio, toasted focaccia (v)

PASTA

Rigatoni alla Norma 23

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

Black Tagliolini 27

Devon crab, spicy burro bianco (gf*)

Fregola Frutti di Mare 26

prawn, clams, calamari, mussels, saffron, bottarga (gf*)

Paccheri 26

pulled beef shin, bone marrow, pangrattato (gf*)

Giant Cous-cous 24

wild sauteed mushrooms, almond coulis, fresh truffle (vg)

CONTORNI

Spiced Fried Potatoes 8

Aleppo pepper salt (vg)

Charred Heritage Carrots 8

green oil (v, cg*, gf)

Grilled Broccoli 8

Aleppo salt, lemon dressing (v, vg*, gf)

Tomato Salad 8

truffle dressing, basil (vg, gf)

Romanesco Cauliflower 8

almond labneh, ricotta salata (vg*, gf)

ANTIPASTI

Truffle Arancini 14

smoked stracciatella, porcini mayo (v)

Burrata 16

caponata, radicchio, almond dressing, pistachio
pangrattato (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*)

Charred Cauliflower 13

cannellini hummus, harissa, vegan cream cheese (vg, gf)

Beef Carpaccio 16

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

SECONDI

'Norma' Parmigiana 25

aubergine, parmesan, tomato, mozzarella (v)

Slow-cooked Short Rib 30

celeriac and almond purée, home-made barbeque
sauce (gf)

Roasted Duck Leg 28

purple potato purée, mixed berry coulis (gf*)

Glazed Black Cod 33

marsala, chestnut, sweet potato and orange purée (gf)

Spiced Dover Sole Fritti 42

saffron burro bianco, pea shoots, salmon roe

Charred Hispi Cabbage 23

artichoke and almond butter purée, orange, harissa,
almond (vg, gf)

Levantine Lamb Shank 39

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

We are happy to provide information on food allergies and intolerances; please ask a member of staff. As allergens are present in our kitchen, there is a risk that traces 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.