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)

Padron Peppers 8
tahini sauce, Aleppo pepper (vg, gf)*

Spaghetti Fritters 10
grana padano, truffle sauce (v)

Chickpea Panelle 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, vg, 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 pangratatto (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.*