

BANCONE

Antipasti

Nocellara olives from south west Sicily *vg* 3

Honeyed garlic focaccia *v* 4

Purple sprouting broccoli with chilli & garlic *vg* 5

Panelle with smoked duck breast, lardo & whipped anchovies 7.5

Hand-picked Devon crab, watercress, endive & crème fraîche 8

Burrata, agrodolce onions & crispy shallots *v* 8.5

Braised cuttlefish & saffron polenta 8.5

Pasta (*gluten free pasta available*)

English asparagus, courgette, pine nuts & bucatini *vg* 8.5

Bucatini cacio & pepe *v* 9

Silk handkerchiefs, walnut butter & confit egg yolk *v* 9

Spicy pork & n'duja ragu with mafalde 10.5

Tagliatelle, crispy prosciutto, artichokes & buckwheat 11

Bucatini with brown shrimp & seaweed butter 11.5

Braised lamb ragu with rosemary, garlic & mafalde 13

St. George mushroom, Morel & ricotta ravioli *v* 13.5

Strozzapreti, wild fennel & Argentinian red prawn 14.5

Dessert

Wild strawberry, yoghurt foam, almond genoise, mint & Moscato *v* 6

Camomile poached pineapple, coconut foam, basil & honey tuille *v* 7

Rooibos panna cotta with charred loquat 7

Chocolate, mocha, tonka & raspberry *v* 8

Please let us know if you have any dietary requirements

An optional gratuity of 12.5% will be added to the total bill
and shared by the whole team

bancone.co.uk



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