

# BANCONE

## Antipasti

Nocellara olives from south west Sicily *vg* 3

Honeyed garlic focaccia *v* 4

Marinated baby artichoke hearts *vg* 5

Swiss chard with chili & garlic *v* 5

Panelle with smoked duck breast, lardo & whipped anchovies 7

Braised cuttlefish & saffron polenta 7.5

Burrata, agrodolce onions & crispy shallots *v* 8.5

Devon crab with ricotta, summer leaves, pancetta & mint oil 8.5

## Pasta (gluten free pasta available)

Buckwheat bucatini, tenderstem broccoli & Belper Knolle *v* 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

Bucatini with brown shrimp & seaweed butter 11.5

Braised ox cheek & Sauternes ragu with tagliatelle 12.5

Green pea gnocchi with summer truffle *vg* 12

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

Monkfish, risina beans, taggiasca olives & sea herbs with mafalde 14.5

## Dessert

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

Chamomile poached pineapple, coconut foam, basil & honey tuille 7

Rooibos panna cotta with poached loquat 7

Chocolate balsamic mousse with oats, cherries and goat curd snow *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

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