

NEGRONI	11.5
Beefeater London Dry - Campari - Cocchi Torino	
APEROL SPRITZ	11
Aperol - soda - prosecco	

ANTIPASTI

NOCELLARA OLIVES (ve)	4.5
SMOKED ALMONDS (ve) (n)	4.5
BC ARANCINO (v)	4.65
BC HOUSE FOCACCIA	5.95 / 6.25
- olive oil balsamic (ve)	
- whipped ricotta & chive oil (v)	

STARTERS

BEEF CARPACCIO	12
celeriac remoulade, dill pickle, rye bread	
BURRATA (v)	11.5
brown butter dressing, truffle, pasta fritto	
LEEK & GRUYÈRE CROQUETTES	8.5
sweet onion ketchup	
CACIO E PEPE BUTTER BEANS (v/ve*)	8.95
butter, black pepper, pecorino, truffle oil	
- add 'nduja +2	

(v/ve*)- can be made vegan, please speak to your server

Bills include a 10% discretionary service charge

BUYERS CLUB

FRESH PASTA

Gluten-free pasta available on request

LAMB RAGU MAFALDE	18.95
14-hour braised lamb shoulder, pecorino	
'NDUJA & FENNEL SAUSAGE RIGATONI	16.95
mascarpone, sage pangrattato	
KING PRAWN TAGLIOLINI	18.95
confit tomato, bisque, crispy chilli oil	
AUBERGINE 'ALLA NORMA' SPAGHETTI (v/ve*) (n)	16.95
basil, salted ricotta, pine nuts	
DELICATA SQUASH MAFALDE (v/ve*)	15.95
cavolo nero, walnuts, gorgonzola	
RISOTTO (v/ve*)	16.95
wild mushroom, pickled shimeji, truffle	

FOR THE TABLE

BITTER LEAF SALAD (v/ve*)	7.25
pickled fennel, house dressing	
GARLIC FLATBREAD (v/ve*)	9.95
- tomato, smoked maldon sea salt	
- taleggio, garlic butter	
POLENTA FRIES (v/ve*)	6.95
truffle, pecorino, garlic aioli	
RATTE POTATO SALAD (v/ve*)	8.5
caper & shallot dressing, chicory, dill	

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

PIZZA

BC MARGHERITA (v/ve*)	11.95
confit tomato, basil, fior de latte	
PORTOBELLO MUSHROOM (v/ve*)	15.95
vodka sauce, fior di latte, salted ricotta	
MAMMA TINA SAUSAGE	16.95
friorelli, fior de latte, egg yolk	
COURGETTE & FETA (v/ve*)	15.95
marinated courgette, fior di latte, gremolata	
PEPPERONI CALABRESE	16.95
pickled jalapeño, fior de latte, chilli honey	
ANCHOVY MARINARA	15.95
black olives, capers, rocket	
roasted red peppers	
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SAUCES	2
marinara / aioli / chilli honey	

DESSERTS

TIRAMISU	8.65
BC SOFT SERVE	7.25
caramelised apples, crumble	
EARL GREY PANNA COTTA	8.65
drunken prunes	
CHOCOLATE MOUSSE (ve) (n)	9.5
chocolate soil, amarena cherry, chocolate ice cream	
AFFOGATO (v/ve*) (n)	8
amaretto, espresso	