

Ortiga: the menu

AUTUMN 2026, FROM 1 OCTOBER 2026

Autumn menu

Served Tuesday to Saturday at lunch and dinner,
and on Sundays from 12:30.

I Antipasti

To share, or to begin with.

Whipped ricotta on grilled sourdough (V) (N) £8.50

Chestnut honey, toasted hazelnuts and thyme.

Contains gluten, milk and nuts.

Bresaola with pickled pear (GF) £12

Air-dried beef, shaved Parmesan, rocket and a little aged balsamic.

Contains milk and sulphites.

Roast squash with sage butter (V) (N) SEASONAL £9.50

Crushed amaretti, sage leaves fried until crisp.

Contains milk, nuts and eggs.

Burrata with roasted grapes (V) (GF) £13

Grapes roasted in red wine vinegar, rocket and good olive oil.

Contains milk and sulphites.

Chicken liver pâté £9

Marsala, thyme and a thin slice of grilled bread.

Contains milk, gluten and sulphites.

Fried sage and anchovy £6

Whole sage leaves, salted anchovy between each pair, light batter.

Contains gluten and fish.

II Pasta

Made each morning. Half portions of any pasta are available at lunch.

Nettle gnocchi (V) £15.50

Brown butter, Parmesan and black pepper. The first dish we ever served.

Contains gluten, eggs and milk.

Tagliatelle al ragù £16.50

Beef and pork, cooked for five hours with soffritto and a little milk.

Contains gluten, eggs, celery, milk and sulphites.

Pumpkin tortelli (V) (N) SEASONAL £17

Amaretti, sage and Grana Padano, in butter.

Contains gluten, eggs, milk and nuts.

Spaghetti with crab £19

Brown and white crab, garlic, chilli, lemon and parsley.

Contains gluten, eggs and crustaceans.

Pappardelle with wild mushrooms (V) SEASONAL £16

Girolles and chestnut mushrooms, thyme, garlic and a spoon of cream.

Contains gluten, eggs and milk.

Rigatoni al pomodoro (VE) £13

Slow-cooked tomato, basil and olive oil. Nothing else.

Contains gluten.

Orecchiette with sausage £16.50

Fennel sausage, cime di rapa, chilli and pecorino.

Contains gluten, milk and sulphites.

III Secondi

Roast hake with lentils (GF) £27

Castelluccio lentils, salsa verde, a squeeze of lemon.

Contains fish and mustard.

Veal Milanese £29

Pounded, breaded and fried in butter. Lemon and rocket.

Contains gluten, eggs and milk.

Slow lamb shoulder (GF) £28

White beans, rosemary and garlic. Falls from the bone.

Contains celery and sulphites.

Aubergine parmigiana (V) £19

Layered with tomato, basil and mozzarella, baked until the edges catch.

Contains milk and gluten.

Sirloin tagliata (GF) £34

Dry-aged sirloin, sliced, with rocket, Parmesan and lemon oil.

Contains milk.

Roast chicken for two (GF) £52

A whole free-range bird, lemon, rosemary potatoes and bitter leaves. Thursday to Saturday, order at the start of the evening.

Thursday to Saturday

Contains sulphites.

IV Contorni

Rosemary potatoes (VE) (GF) £5.50

Roasted in olive oil with garlic skins.

Bitter leaves (GF) £6

Radicchio, chicory and anchovy dressing.

Contains fish.

Braised cavolo nero (VE) (GF) £5.50

Garlic, chilli and olive oil.

V Dolci

Tiramisu (V) £8.50

Mascarpone, espresso, Marsala and cocoa. Made in a tray and cut to order.

Contains milk, eggs, gluten and sulphites.

Panna cotta with quince (V) (GF) SEASONAL £8

Vanilla cream, poached quince and its syrup.

Contains milk.

Chestnut and hazelnut torte (V) (GF) (N) £8.50

Dark chocolate, whipped cream and a little salt.

Contains milk, eggs and nuts.

Affogato (V) (GF) £6.50

Vanilla gelato under a shot of hot espresso. Add amaretto for £4.
Contains milk.

Italian cheeses (V) £11

Three cheeses from Piedmont and Lombardy, quince paste, walnut bread.
Contains milk, gluten and nuts.

(V) Vegetarian (VE) Vegan (GF) Made without gluten-containing ingredients (N) Contains nuts

A discretionary 12.5 percent service charge is added to tables of six or more. Please tell us about any allergy before you order. Please tell us about any allergy or intolerance before you order. Prices are in pounds sterling and include VAT.