

DINE ON OUR 2 COURSE LUNCH MENU FOR £16.95* PER PERSON AND ENJOY A BOTTLE OF WINE FOR JUST £9.95**. RESERVATION TIMES AVAILABLE MONDAY - THURSDAY BETWEEN 12-6PM & FRIDAY - SATURDAY BETWEEN 12-4PM.

LUNCH MENU

STARTERS

INSALATA DI BUFALA (V)

Buffalo mozzarella, basil pressed vine tomatoes, red onions & chilli oil

VELLUTATA DI LENTICCHIE (V)

Creamed puy lentil soup, garlic & parmesan croutons

GUANCE DI MERLUZZO

Pan seared cod cheek, saffron potato, watercress & pea purée

PIADINA CON NDUJA

Piadina flat bread, spicy Nduja, sweet cherry tomato & wild rocket, crème fraîche

MOUSSE DI SALMONE

Salmon mousse, fennel salami crisp, avocado & spring onion salsa

VIOLETTE CON CREMA AL DOLCE LATTE (V)

Purple potato filled ravioli, blue cheese cream & walnuts

MAINS

PORCHETTA ARROSTO

Braised & roasted pork belly, potato purée, apple cider jus, black pudding crumbs

BISTECCHINA DI MANZO

Grilled sirloin steak, spinach, red wine & baby onions jus

POLLO AL DRAGONCELLO

Corn fed chicken fillet, wild mushroom & tarragon velouté

RAVIOLI ALLA MEDITERRANEA (V)

Black olive, sun dried tomato & ricotta filled ravioli, spiced cherry tomatoes & ricotta salata

CAVOLFIORE SPEZIATO (V)

Spiced cauliflower with onions, garlic, sweet corn, kale & roasted almonds

TROTA DI MARE

Mixed spice blackened sea trout, wilted spring greens, balsamic grapes

(V) – DENOTES DISHES SUITABLE FOR VEGETARIANS. SOME OF OUR DISHES MAY CONTAIN NUTS. FISH MAY CONTAIN SMALL BONES. PLEASE SPEAK TO A MEMBER OF STAFF BEFORE PLACING YOUR ORDER IF YOU HAVE ANY ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS.

*ALL PRICES ARE INCLUSIVE OF VAT. A 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS. PAYMENT BY CHEQUE IS NOT ACCEPTED. **MINIMUM OF 2 PEOPLE PER OFFER. A SELECTED BOTTLE OF WINE APPLIES, PLEASE ASK YOUR SERVER FOR DETAILS. THE WINE OFFER OF £9.95 CAN BE EXTENDED THROUGHOUT THE DURATION OF YOUR MEAL WHILST SEATED AT YOUR TABLE.