

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

ZUPPA DI CARCIOFI (V)

Jerusalem artichoke soup with seeded roll and sea salt crystal whipped butter

RAVIOLI DI ROBIOLA E SCORZA DI LIMONE (V)

Ravioli of robiola & lemon zest with wilted zucchini, crispy capers and cold pressed extra virgin olive oil

TERRINA DI POLLO

Seared chicken and chicken liver terrine with toasted all butter brioche and greengage & damson chutney

SGOMBRO ALLA GRIGLIA

Grilled line caught mackerel with Inka roasted cherry plum tomatoes and fresh oregano served with toasted focaccia

INSALATA DI PERE E GORGONZOLA (V)

New season pear and Gorgonzola salad, pickled walnuts, toasted croutons and baby spinach

MAINS

CANNELLONI DI ZUCCA (V)

Cannelloni of roasted pumpkin and chestnut mushrooms with watercress, pine nuts and pangrattato

ALI DI RAZZA

Skate wing with black garlic tartare sauce and grilled baby fennel

POLLETTO CON PEPPERONI ROSSI MARINATI

Smoked red pepper marinated poussin with Yukon gold potatoes and crème fraîche

PETTO D'AGNELLO

Slow roasted breast of lamb with minted aubergine rice

SPAGHETTI CACIO E PEPE (V)

Handmade spaghetti chitarra with black pepper and pecorino sauce

(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.