LUNCH MENU

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STARTERS

BRUSCHETTA CON PERA DECANA SPEZIATA (V)
Poached spiced Comice pear on a toasted ciabatta with watercress and sharp fresh goat's milk curd.

ORZOTTO CREMOSO CON CARCIOFI (V)
Creamy Jerusalem artichoke risotto of pearl barley topped with artichoke crisps, finished with a lovage oil.

ZUPPA DI SEDANO RAPA (V)
Velvety smooth celeriac soup finished with truffle oil. Served with a seeded roll & raw butter.

COZZE & VONGOLE AL BURRO DI ALGHE
Fresh palourde clams and mussels finished with a seaweed butter and served with a garlic crostone.

INSALATA DI SAN DANIELE E FRAGOLE
A salad of baby leaf spinach, prosciutto San Daniele and strawberries finished with an aged balsamic and shaved parmesan

MAINS

SUPREMA DI POLLO CON SCORZONERA
Pan roasted corn-fed chicken supreme, served with honey roasted salsify and a tarragon oil.

FILETTO DI NASELLO
Roasted hake fillet served with braised fennel, pickled walnut dressing, parmesan crisps and toasted walnuts.

SPALLA D'AGNELLO CON CECI NERI
Braised lamb shoulder with black chickpeas with a Calabrian chilli and parsley dressing, roasted vegetables.

SCAMONE DI MANZO GRIGLIATO
Holm oak grilled rump steak served with truffle heritage potato pavé and a tomato & black olive pesto.

TAGLIATELLE CON PEPERONI E MELANZANE (V)
Fresh chopped tagliatelle of rare breed hen's egg, with roasted peppers, aubergines and tomatoes. Finished with a herbed pangrattato.