



## SET LUNCH MENU

Two Courses **£ 30** | Three Courses **£ 34** | Available from 12pm to 3pm

### APERITIVES RECOMMENDATIONS

"VIRGIN MARY" Tomato juice, lemon juice, spicy mix  
£10

Homemade lemonade with cucumber or elderflower  
£6

### LUNCH WINE SPECIALS:

Zibibbo Piazza Italiana, Sicily, 2022 £ 9 / 175ml

Nero d'Avola/Perricone, Piazza Italiana, Sicily, 2021 £ 9 / 175ml

---

### STARTERS

Spiced pumpkin soup, mixed seeds, creme fraiche /N, D, G, SS

Mackerel pate, pickled cucumber, crostini /F, S, G

Roasted fig and parma ham salad: tardivo leaves, shallots, warm honey dressing, parmesan  
/SL, D

---

### MAIN COURSE

Chestnut ricotta ravioli, sage white wine sauce /N, E, G

Sea trout tagliatelle, chilli, garlic, lemon, parsley /F, G

Fennel sausages with celiac puree, pork jus /C, D

---

### DESSERTS

Banana, caramel and hazelnut layered torte, served with pecan,  
banana and caramel ice cream /E, D, N

Classic tiramisu /E, D, G

---

### SIDES

Rocket and parmesan salad, balsamic sauce £7

Sautéed spinach, garlic, parmesan £7

Fried baby potatoes, red onion, parsley £7

Triple cooked chips, parmesan, truffle oil, truffle aioli £9

*Allergens: D - dairy, G - gluten, F - fish, SY - soya, SL - sulphites, E - eggs, SS - sesame, S - shellfish, M - mustard, N - nuts, C - celery, CT - citrus, CR - crustaceans*

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free. A discretionary 15% service charge will be added to your final bill. All prices are inclusive of VAT.