



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

Rocket salad with figs, pine nuts, apples, olive oil balsamic dressing, parmesan /*SL, N, D*

Tiger prawns with artichoke mouse, olives, red chilly, capers, red onion salsa,
parsley-lemon oil sauce /*S, SL, D*

Duck croquettes with mozzarella, potatoes, smoked paprika aioli, crispy duck chips
/*D, G, SL, E, C*

MAIN COURSE

Risotto with pumpkin, goat cheese, pumpkin seeds /*D*

Squids in livornese sauce, creamy polenta, capers, olives /*S, D*

Tagliatelle with rabbit ragout, rabbit legs, white wine sauce, parmesan /*G, SL, C, S*

DESSERTS

Pear and almond tart with whipped mascarpone cheese / *G, E, N, D*

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.