



## 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

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### STARTERS

Roasted cauliflower, parmesan crust, sautéed balsamic onions, pomegranate seeds,  
parmesan sauce / *D, G, SL*

Smoked haddock arancini, poached quail eggs, mustard sauce / *F, SL, G, D, E*

Beef tartare with truffle sauce, capers, shallot, cured egg yolk, carta di musica / *E, SL, G*

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### MAIN COURSE

Risotto pomodoro, cherry tomatoes, stracciatella cheese, basil / *SL, D, C*

Mixed fish stew, in tomato sauce, fennel, olives, capers, garlic ciabatta / *SL, F, G, D, C*

Porchetta, roasted heritige carrots, pork jus / *G, SL*

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### DESSERTS

Apple and cinnamon crumble with vanilla custard / *E, D, G*

Classic tiramisu / *E, D, G*

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### 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.