



SET LUNCH MENU

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

DRINKS SPECIALS:

Wild Idol Sparkling Rose N/A £10 per 125ml / £60 per bottle

Steinbock Zero Riesling £6.50 per 125ml / £40 per bottle

Bloody Mary £14 / Aperol Spritz £14 / Negroni £15

Verdicchio, Umani Ronchi, Italy 2023 £9 per 125ml / £27 per carafe / £47 per bottle

Montepulciano, Umani Ronchi, Italy 2023 £9 per 125ml / £27 per carafe / £47 per bottle

Piazza Italiana Virgin Mary £10

Lucky Saint Beer 0.5% £7.50

Homemade Lemonade: Classic / Cucumber / Elderflower £6

STARTERS

Asparagus and courgette ceviche, mushroom dressing / *G, SY, SL*

Salmon croquettes with tomato salsa, dill / *F, SL, G, E, D, M*

Bresaola with whipped goats cheese, lime, ciabatta / *G, D*

MAIN COURSES

Lemon risotto with asparagus and stracciatella / *D, SL*

Cod Supreme: new potatoes, mussel-white wine sauce, herb crumb / *F, S,D, G, SL, S*

Spaghetti with lamb ragout, parmesan / *D, G, SL*

DESSERTS

Madagascar vanilla creme caramel / *D, E*

Classic tiramisu / *E, D, G*

SIDES

Rocket and parmesan salad, balsamic sauce £7

Heirloom tomato salad with red onion, olive oil £7

Cauliflower and broccoli cheese, crispy parmesan £9

Roasted heritage carrots £7

Sauteed spinach, garlic, parmesan £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.