



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 / Piazza Italiana Virgin Mary £10

Aperol Spritz £14 / Sarti Rosa Spritz £12 / Campari Spritz £15 / Crodino N/A £9

Negroni £15

Lucky Saint Beer 0.5% £7.50

Homemade Lemonade: Classic / Cucumber / Elderflower £6

STARTERS

Grilled courgettes with diced tomatoes, sweet balsamic, pine nuts / *N, SL*

Caesar salad with crayfish, crispy panko, shaved parmesan / *F, S, G, D, E*

Arancino with topside beef, parmesan sauce, red pepper oil / *G, D, SL, E*

MAIN COURSES

Gnocchi with truffle, parmesan sauce / *G, D, E*

Risotto with mussels bisque, cuttlefish, cherry tomatoes, chives / *M, D, G*

Gemelli Bolognese with beef and pork ragout, parmesan / *G, D, SL, C*

DESSERTS

Black forest gateau / *E, D, G*

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.