



## SET LUNCH MENU

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

### DRINKS SPECIALS:



Negroni £15 / Negroni Sbagliato £14 / n/a Negroni £12

Bloody Mary £14 / Piazza Italiana Virgin Mary £10

Menabrea La Bionda £9.5 / Peroni £8 / Lucky Saint Beer 0.5% £7.50

Homemade Lemonade: Classic / Cucumber / Elderflower £6

### STARTERS

Burrata with pickled beetroot, red endive salad, cherry vinegar sauce, pistachio crumble / *G, D, N*

Crab croquette with orange sesame sauce / *F, S, SY, E, G, SS*

Smoked ham hock and chicken terrine, Parma ham, tomato chutney, crostini / *G, D, SL, N*

### MAIN COURSES

Pipe Rigate with summer squash, sage, chestnuts, salted ricotta / *G, D, SL, N*

Seafood misto with roasted new potatoes spinach and dill butter / *D, F, S, SL*

Pork tenderloin with potato chateau, pea, shallot, burnt apples / *G, D*

### DESSERTS

Lavender crème brûlée / *E, D*

Classic tiramisu / *E, D, G*

### SIDES

Rocket and parmesan salad, balsamic sauce £7

Datterino tomatoes salad, red onion, basil £8

Cauliflower cheese, crispy parmesan £9

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.