



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

Roasted pumpkin chopped salad with goat cheese, ciabatta, cherry tomato, pickled shallot / *D, G, SL*

Mussels cream soup with ciabatta garlic croutons / *D, G, SL, S*

Roasted beef eye-round with mustard sauce, rocket salad, red oil / *E, SL, M, SY*

MAIN COURSES

Beetroot risotto with walnuts, goat cheese fondutta / *D, N, SL*

Herb crusted cod fillet with white wine sauce, lemon parsnip puree / *D, G, F, SL*

Rigatoni with lamb ragout, tomato sauce, parmesan / *D, G, SL, C*

DESSERTS

Marshmallow with pistachio ice cream, chocolate crumble / *D, G, E*

Classic tiramisu / *D, G, E*

SIDES

Rocket and parmesan salad, balsamic sauce £8

Datterino tomatoes salad, red onion, basil £8

Cauliflower cheese, crispy parmesan £9

Sauteed spinach, garlic, parmesan £8

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.