

Lunch Menu

Sea bream crudo, pickled strawberries, olives & verjus
La Latteria burrata, Merinda tomato gazpacho, roasted hazelnuts
Farfalle alla Trapanese, basil & Datterini tomatoes

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Hake, anchovy butter, braised chard & rhubarb
Carnaroli risotto, Romano peppers, smoked almonds & rocket
Chicken ballotine, wild garlic, spring greens, piccata sauce

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Sides £8.50

Oak leaf salad, Prosecco vinaigrette, Pecorino
Jersey Royal potatoes & mint
Romano courgettes, basil pesto, pine nuts

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Vanilla & peach pannacotta, lemon verbena
Poached apricot frangipane tart & mascarpone cream
Cheese from La Fromagerie (sup £10)

2 courses £55 3 courses £60

A 15% discretionary service charge shall be added to your bill.
If you require any details on allergens within our dishes,
please ask one of the team

Vegan Lunch Menu

Merinda tomato gazpacho, roasted hazelnuts & Datterini tomatoes

Minestrone di verdure

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Carnaroli risotto, Romano peppers, smoked almonds & rocket

Hand rolled cavatelli, peas, asparagus & courgettes

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Sides £8.50

Oak leaf salad, Prosecco vinaigrette

Jersey Royal potatoes & mint

Romano courgettes, basil pesto, pine nuts

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Chocolate mousse, kumquat & passion fruit

Selection of sorbets

2 courses £55 3 courses £60

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