

Lunch Menu

Sea bream crudo, rhubarb, cucumber & mint

Wild garlic lasagna, Provolone, courgette ragù & preserved lemon

La Latteria burrata, Merinda tomato gazpacho, roasted hazelnuts

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Skate wing, anchovy butter, braised chard & rhubarb

Carnaroli risotto, Pecorino Romano, Calçot onions

Lamb shank ossobuco, harissa kidneys, spring vegetables & romesco

Sides *£8.50*

Mixed leaf salad, aged balsamic dressing

Purple sprouting broccoli, bagna cauda, pangrattato

Roasted Ratte potatoes & gremolata

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Blood orange semifreddo, prosecco & black pepper meringue

Caramelized treacle tart, Jerusalem artichoke ice 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, Calçot onions, chives

Hand rolled cavatelli, cep ragù, garlic & parsley

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Sides £8.50

Mixed leaf salad, aged balsamic dressing

Roasted Ratte potatoes & gremolata

Purple sprouting broccoli, Amalfi lemon, pangrattato

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Chocolate mousse, kumquat & passion fruit

Selection of sorbets

2 courses £55 3 courses £60

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