

Lunch Menu

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

~

Cornish hake, cuttlefish & Borlotti beans ragú
Carnaroli risotto, Romano peppers, smoked almonds & rocket
Chicken ballotine, spring greens, piccata sauce

~

Sides £8.50

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

~

Amalfi lemon sorbet, seasonal fruit salad & Prosecco
Damson plum 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

Minestrone di verdure

Merinda tomato gazpacho, roasted hazelnuts & Datterini tomatoes

~

Carnaroli risotto, Romano peppers, smoked almonds & rocket

Handrolled cavatelli, peas & broad beans ragú

~

Sides £8.50

Oak leaf salad, Prosecco vinaigrette

Cornish mids potatoes & mint

Romano courgette, basil pesto, pine nuts

~

Pump street chocolate mousse, poached apricot, toasted seeds

Selection of sorbets

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