

## **Lunch Menu**

Chalk steam trout crudo, beetroot, crème fraiche  
Late summer vegetable salad, smoked shallot cream  
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