

## Lunch Menu

Sea bream crudo, blood orange & gremolata

La Latteria burrata, Merinda tomato gazpacho, roasted hazelnuts

Wild garlic lasagna, Provolone, courgette ragù & preserved lemon

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Skate wing, 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

Purple sprouting broccoli, bagna cauda, pangrattato

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Basil & pear semifreddo, peach sorbet

Caramelised 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, Romano peppers, smoked almonds & rocket

Cavatelli primavera, pea pesto & Datterini tomatoes

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*Sides £8.50*

Oak leaf salad, Prosecco vinaigrette

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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