

LUNCH

Two courses for £25

Our lunch menu is available until 4pm.

STARTERS

RISOTTO CON RADICCHIO E VINO ROSSO | Available on request

Risotto of Treviso radicchio and Sangiovese red wine, topped with a taleggio cream.

TARTINA CON BARBABIETOLA E ACETO BALSAMICO

Tarte fine of seasonal beetroot, aged balsamic vinegar and rocket.

INSALATA DI CALAMARI

Blackened squid salad of fresh tomatoes, chickpeas, white onion & oregano with sourdough croutons finished with a chilli dressing.

SALMONE STAGIONATO CON ARANCIA ROSSA E FINOCCHI

Slices of cured salmon with blood orange and fennel, tempura monk's beard.

FRITTATA CON PATATE NOVELLE E PECORINO

Rare breed hen egg frittata with new potatoes topped with finely grated Pecorino Romano, served with a mint, broad bean & chilli pesto.

MAINS

ORECCHIETTE ALLE CIME DI RAPA

Orecchiette with cime de rapa, red chilli and smoked garlic.

PAILLARD DI RANA PESCATRICE

Monkfish escalopes, pan fried and finished with capers, green olives & lemon in a brown butter sauce.

OSSO BUCO

Veal shank braised in white wine and herbed tomato sauce, topped with a herbed gremolata. Served with sautéed duck fat pink fir potatoes.

PIZZA ROSSA CON GAMBERI

Hand stretched sourdough pizza, topped with tomato & basil sauce, garlic butter king prawns, cherry tomatoes, finished with rocket and burned lemon dressing.

SUPREMA DI POLLO

Pan roasted chicken supreme, with potato gnocchi in a sauce of cavolo nero, topped with Pecorino shavings.

 Denotes dishes suitable for vegetarians  Denotes dishes suitable for vegans.

Some of our dishes may contain nuts. Fish may contain small bones. Please speak to a member of staff before placing your order if you have any allergies, intolerances or dietary requirements. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to all bills. Payment by cheque is not accepted.



