



MAY SET MENU

£35 per person
Include one house drink*

STARTERS

Calamari

Zucchini, Harrisa, Lemon

Beef Carpaccio

Pantelleria Capers, Dijon Mustard (GF)

Burrata D'Andria

Aubergine Parmiggiana, (GF)

MAIN

Spiced Baby Chicken

Peppers, Garlic Confit

Stone Bass

Jalapeno Purée

Beyond Meat-Balls Ragout Open Agnolotti

Mushrooms, Vegan mozzarella (v)(vg)

DESSERT

Churros & Dulce de Leche

Coconut Yoghurt Panacotta

Grapefruit and Orange (v)

Cheese Selection

All prices are inclusive of VAT
A discretionary service charge of 12.5% will be added to the bill.
If you have any dietary allergies, please inform your waiter

*Single house spirit & mixer, 125 ml house red or white wine, selected
cocktails and mocktails valid Tuesdays to Thursdays and Sunday
all night in January, Friday and Saturday 6-7:30 pm

(v) Vegan (v) Vegetarian (GF) Gluten Free

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