

DINE ON OUR 2 COURSE LUNCH MENU FOR £16.95* PER PERSON AND ENJOY A BOTTLE OF WINE FOR JUST £9.95**. RESERVATION TIMES AVAILABLE MONDAY - THURSDAY BETWEEN 12-6PM & FRIDAY - SATURDAY BETWEEN 12-4PM.

LUNCH MENU

STARTERS

AFFETTATO D'AGNELLO CON ZUCCHINE GRIGLIATE

Sliced cured Sardinian lamb with grilled zucchini and lemon and mint dressing

SGOMBRO AL MANDARINO

Quick cured Cornish mackerel with mandarin, yoghurt and horseradish

INSALATA DI BROCCOLI (V)

Salad of coal roasted tenderstem broccoli, almonds and sultanas

FRITTATA DI PATATE VIOLA E FORMAGGIO DI CAPRA (V)

Duck egg frittata of violet potatoes, ash goat's milk cheese and chives

ZUPPA DI MELANZANE E PEPPERONI ROSSI (V)

Roasted aubergine and red pepper soup, topped with marinated aubergine and served with a seeded roll and whipped butter

MAINS

TAGLIATELLE DI GRANO SARACENO CON POLLO AFFUMICATO

Buckwheat tagliatelle with smoked chicken, lemon and oregano

SCAMONE DI MANZO

Dry aged Hereford rump steak with creamed mash potatoes and sautéed garlic mushrooms, onion jus

MERLUZZO NORDICO CON COZZE

Roasted Skrei cod with mussels in a fennel and cream broth, toasted breadcrumbs

PIZZA ARRABBIATA (V)

Spicy tomato base and buffalo mozzarella

LOMBATA DI MAIALE

Roasted loin of Gloucester old spot pork with burnt apple and sage served with crackling

(V) - DENOTES DISHES SUITABLE FOR VEGETARIANS. 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 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS. PAYMENT BY CHEQUE IS NOT ACCEPTED. **MINIMUM OF 2 PEOPLE PER OFFER. A SELECTED BOTTLE OF WINE APPLIES, PLEASE ASK YOUR SERVER FOR DETAILS. THE WINE OFFER OF £9.95 CAN BE EXTENDED THROUGHOUT THE DURATION OF YOUR MEAL WHILST SEATED AT YOUR TABLE.

LUNCH MENU