

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

RISOTTO ALL'AGLIO E GAMBERETTI

Wild garlic risotto with crayfish tails

ZUPPA DI CAVOLI E FAGIOLI CON PROSCIUTTO AFFUMICATO

Cabbage and white bean soup with smoked ham

FARINATA DI CECI CON MELANZANE E PEPERONI (V)

Farinata of chickpea with rosemary served with roasted aubergine purée, marinated peppers

PÂTÉ DI FEGATINI DI POLLO

Potted chicken liver pate with cherries, sourdough toast

INSALATA DI PATATE NOVELLE, FAVE E PECORINO SARDO (V)

Salad of Jersey royal new potatoes, shelled broad beans, peas, burnt lemon and pecorino sardo cheese

MAINS

POLENTA E SALSICCIA

Homemade Italian pork sausage with soft polenta, spicy tomato and chilli sauce and pickled fennel

SCAMONE DI MANZO

Holm oak grilled Hereford rump steak, crisp potato gnocchi, morel mushroom and mushroom ketchup

FILETTO DI SALMONE IN CROSTA DI OLIVE

Salmon fillet crusted with black olive, sun blush tomato and almonds served with grilled chicory and caper vinaigrette

PETTO DI POLLO CON MELOGRANO E QUINOA

Roast chicken breast with pomegranate glaze, pomegranate and walnut, quinoa salad

CANNELLONI BIANCHI AI TRE FORMAGGI (V)

Cannelloni of eggs, ricotta, mozzarella and Parmesan baked in a béchamel sauce and served with a crisp green salad

(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.