

SEASONAL SET LUNCH MENU

Wednesday 10th July 2019

tomato & mozzarella salad, saffron, mint, basil
white onion soup, fresh almonds, green olive, Tuscan olive oil
spider crab croquettas, pickled fennel, brown crab butter sauce



fennel & rosemary crusted pork rump, runner beans, peas, tomato
fish stew, saffron & aged parmesan
pappardelle with herbs, borlotti beans, tomato & lemon vinaigrette



chocolate & vanilla semifreddo, raspberries
poached peach, pistachio & ricotta
English & Italian artisan cheese selection (£10 supplement)

2 courses £23.50

3 courses £28.50

If you have any dietary requirements, or require any details on allergens within our dishes,
please ask one of the team.

If you are happy with the food and service, we would suggest a 12.5% gratuity

If the service wasn't up to scratch, don't pay for it (but do let us know what we could do better)

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