

SEASONAL SET LUNCH MENU

October 2020

autumn minestrone, courgettes, gnocchi, parmesan
mozzarella, fig, orange, bitter leaf
pork rilette, toast, pickles



pork cheeks, coco beans, sausage & pepper ragout
fish stew, crispy mussels, fennel, aioli
agnolotti Emilia Romagna, ricotta, beetroot & lemon



sticky toffee pudding, vanilla ice cream
chocolate mousse, cream & pistachio
English artisan cheese selection (£5 supplement)

2 courses £24.50

3 courses £29.50

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)

LUNCH TIME DRINKS

*A little bit of fun with a couple of
our favourite non-alcoholic cocktails & low ABV beer.*

Negroni Gin, Campari, Vermouth	£16.00
Garden of Eden Seedlip 'Garden 108', Apple, Elderflower, Lemon	£6.50

CARAFE 250ml/ 500ml

WHITE

Grechetto, 'D'Oro', Cantina Goccia, Umbria
£12.50/£25

Chardonnay, Heretieres du Comte Lafon, Macon-Prisse
£22/£44

ROSE

Grenache Blend Williams Chase, Provence
£15.50/£31

RED

Jaen, Prunus, Dao
£14/£28

Sangiovese, 'Nesso', Cantina Goccia, Umbria
£22/44