



SET LUNCH MENU

Monday to Friday 12:00-14:30

2 Courses £15.50

3 Courses £18.50

STARTERS

Burrata from Puglia & oven roasted Datterino tomato
Basil & pine nut pesto, toasted olive oil bread (V)

Rare, seared Yellowfin tuna rolled in fresh garden herbs
Cold traditional piperade, lightly spiced chickpea croquette

Fragrant Spanish octopus, garden herbs & chickpea salad "Maghreb style"

MAINS

Slow cooked gilt head bream in extra virgin olive oil
Fragrant Sicilian aubergine & fig caponata

Hand rolled fresh pappardelle pasta & grated aged cheddar
Seasonal mushrooms & truffle sauce (V)

Oven roasted corn fed chicken breast
Salad of fregola pasta from Sardinia, sauce vierge

DESSERTS

Baked Tahiti vanilla cheesecake
Marinated gariguette strawberries

Poached Yorkshire rhubarb
Fromage frais mousse, warm pink praline brioche

Selection of artisan cheeses
Hand baked biscuits & chutney

A discretionary service charge of 12.5% will be added to your bill.