

Lunch Menu

Sea bream crudo, rhubarb, cucumber & mint
Chestnuts & mushrooms fagottini, chicken brodo
Celeriac salad, Castelfranco, hazelnuts & tarragon

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Red mullet, pickled golden raisins, cauliflower, Amalfi lemon
Carnaroli risotto, Pecorino Romano, grelot onions
Roast chicken, baby gem lettuce, pickled radish, Parmesan dressing

Sides *£8.50*

Mixed leaf salad, aged balsamic dressing
Savoy cabbage hearts, black garlic, Amalfi lemon
Roasted Ratte potatoes & gremolata

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Blood orange semifreddo, prosecco & black pepper meringue
Quince & frangipane crostata, fior di latte ice cream
Cheese from La Fromagerie (*sup £10*)

2 courses £55 3 courses £60

A 15% discretionary service charge shall be added to your bill.
If you require any details on allergens within our dishes,
please ask one of the team

Vegan Lunch Menu

Celeriac salad, Castelfranco, hazelnuts & tarragon

Minestrone di verdure

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Carnaroli risotto, grelot onions, chives

Hand rolled cavatelli, cep ragù, garlic & parsley

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Sides £8.50

Mixed leaf salad, aged balsamic dressing

Roasted Ratte potatoes & gremolata

Savoy cabbage hearts, black garlic, Amalfi lemon

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Chocolate mousse, kumquat & passion fruit

Selection of sorbets

2 courses £55 3 courses £60

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