

# S E T T L U N C H

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TWO COURSES - £18.95 | THREE COURSES - £22.95

Available Monday - Friday, 12 - 5.30pm.

## A N T I P A S T I

Creamy polenta with parmesan, 12hr slow cooked Tuscan sausage ragù, thyme & crispy onion. (GF if required)

Supplì al telefono filled with mozzarella and pesto, rustic tomato sauce & clouds of parmigiano. (V)

Lightly seared salmon tataki marinated in dill, Dijon mustard sauce & hearts of palm. (GF if required)

Bruschetta with aubergine pâté, roasted garlic, confit tomato, melted mozzarella & oregano. (GF if required) (V)

## S E C O N D I

Handmade fresh bottone pasta filled with seabass, roasted leek sauce, chardonnay & fresh chilli marmalade.

Spaghetti, tomato, roasted garlic, aubergines, taggiasche olives & golden roast almonds. (V) (GF if required)

Half marinated roast chicken, gnocchi, rustic tomato sauce & fresh basil (GF if required)

Slow cooked pork leg marinated in Marsala, wild mushroom sauce & potato purée. (GF if required)

## D O L C I

2 scoops of vanilla gelato 'affogato' immersed in espresso.

Madagascan vanilla panna cotta & wild berry coulis.

Gorgonzola D.O.P, artisan crackers & red onion chutney.