

S E T L U N C H

TWO COURSES - £17.95 | THREE COURSES - £21.95

Available Monday - Friday, 12 - 5.30pm.

From 8th January - 2nd February.

A N T I P A S T I

Bruschetta with ragù of smoked mushrooms, brie & pesto genovese.
(Gf if req) (V)

Slow cooked cod fillet croquette, potatoes, parsley, extra virgin olive oil & mint emulsion. (Gf if req)

Arancini with 12hr slow cooked pulled beef rib ragù, fior di latte mozzarella & amatriciana sauce.

Crispy ravioli filled with ham, provolone, heritage tomatoes & tomato reduction.

S E C O N D I

Slow cooked beef brisket, primitivo, herbes de provence, potatoes, chantenay carrots, truffle oil, lardo di colonnata. (Gf if req)

Handmade gnocchi with roast butternut squash cream, parmesan shavings & almond flakes. (V)

Marinated half roasted chicken, italian herbs, rice with carrots, heritage peppers, tomatoes & sultanas. (Gf if req)

Baked seabass, white wine mussel velouté, cherry tomatoes & potato puree (Gf if req)

D O L C I

Homemade tiramisù

Madagascan vanilla panna cotta, wild berry coulis

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