

Lunch Menu

Starters

- Summer minestrone, salsa verde (V, VE)
- Italian Musk melon, Parma ham
- Shaved fennel, white asparagus salad, blood orange dressing (V, VE)

Main courses

- Fresh peas and mint risotto, Parmigiano Reggiano (V, VEO)
- Pan-fried cod, borlotti beans puree, spring greens, onions
- Wild boar ragu, pappardelle pasta, soft herbs

Sides

- Crispy zucchini fries, tomato dipping sauce 4.50
- Green beans, garlic 4.50
- Mixed leaf salad 3.50 / Tomato and onion salad 3.50
- Roast heritage potatoes, rosemary, garlic 4.50

Puddings and cheese

- Buttermilk panna cotta, strawberries, mint (V, VEO)
- Nectarine tart, brown sugar ice cream
- Selection of homemade ice creams and sorbets (VEO)
- Italian cheese selection, sea salt crackers (4.50 supplement)

V = Vegetarian | VE = Vegan | VEO = Vegan option

1 course 13.00 2 courses 16.00 3 courses 20.00