OSTERIA

BE ITALIAN

Lunch

LUNCH MENU

Set lunch menu available 12-2.30pm on Tuesdays, Wednesdays and Fridays only

APERITIVI

Mushroom and cannellini bean soup, truffle oil (VE)

Sheep's milk ricotta cheese, peas, confit leeks, parsley (V)

Pan-seared scallops, Romesco sauce and nduja, crispy prosciutto crudo £8.50 supplement

Fennel and gin cured Chalk stream trout, celeriac, pickled radish, dill

Beef carpaccio, caperberries, Parmesan ice cream, sourdough crisp

£8.50 supplement

SECONDI

Paccheri pasta, smoked tomato pesto, toasted pumpkin seeds (VE) sml/lrg
Pan fried coley, shaved fennel, coco bean stew
Seafood tagliolini, plum tomatoes, garlic butter, sea herbs £12.00 supplement lrg
Seared chicken breast, sweetcorn, burnt leek, toasted hazelnuts

Beef tagliata, potato terrine, piquillo pepper puree £12.00 supplement

CONTORNI

Charred baby gem, Parmesan 5.00 (VE) Honey and thyme roasted carrots 5.75 (VE) Confit garlic potato puree 5.25 (VE) Zucchini fries, tomato sauce 5.50 (VE)

DOLCI

Osteria's Tiramisu (V)
Italian meringue, poached plums
White chocolate bomb (V) £7.00 supplement
Selection of homemade ice-cream or sorbets (VEO)
Italian cheese selection, pane carasau £4.50 supplement

1 COURSE 16.00 | 2 COURSES 19.50 | 3 COURSES 22.50

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

sml/lrg = available as a starter or main course portion

Foods described within this menu may contain nuts and other allergens.

Please inform us of any allergies or dietary requirements.

All prices are inclusive of VAT at a prevailing rate. A discretionary 12.5% service charge will be added to the final bill.