

## Our dishes are designed for sharing; we recommend two to three dishes per person

Smoked almonds - £4.00  $_{
m (N)}$  Grilled Potato bread, tapenade & olive oil - £4.00  $_{
m (G)}$  Green olives - £4.50

Flat bread, Zaatar, roasted peppers & olives, Aubergine hummus - £5.50  $_{(G,Se)}$  Lomo Iberico, Manchego & figs - £8.00  $_{(D,Sd)}$  Serrano ham croquettes, black garlic mayo - £6.00  $_{(D,E,G,Mu,Sd)}$  Baby octopus alla Luciana - £8.00  $_{(Ce,G,Mo,Sd)}$ 

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Roscoff onion tart Tatin, pomegranate, coriander & rocket -  $\pmb{\pounds 7.50}$  (G,Sd) Stuffed courgette flowers, olives & tomato salsa -  $\pmb{\pounds 6.50}$  (Ce,G,Sd) Risotto radicchio di Treviso, Pears & walnuts -  $\pmb{\pounds 11.00}$  (D,Nu) Bruschetta with burrata, blood orange, chicory & black truffle -  $\pmb{\pounds 8.00}$  (D,G) Casarecce, girolles & gorgonzola -  $\pmb{\pounds 11.00}$  (D,E,G)

Roast corn fed chicken breast, creamed potatoes, fondant turnip, baby carrots, jus - £12.50 (Ce,D,Sd)

Pappardelle, beef cheeks ragù pecorino - £12.50 (Ce,D,E,G,Sd)

Lamb tagine, herb couscous, tahini yogurt flatbread - £11.50 (D,G,Sd)

Balsamic glazed duck breast, Jerusalem artichoke purée, French beans & wild garlic pesto - £13.50 (D,Sd)

Slow cooked pork belly, chorizo purée, grilled leek & fennel - £14.00 (D,G,Sd)

Mezzi paccheri, saffron, mussels & clams - £12.00 (D,E,G,Mo,Sd)

Seared scallops, samphire, chilli & capers butter - £12.50 (D,Mo,Sd)

Fillet of seabass, Black olive purée, leeks, pickled carrots & brown butter sauce - £14.00 (D,F)

Grilled tiger prawns, spring onions & salmoriglio - £12.50 (C)

Soy glazed monkfish tail, artichoke, miso broth - £14.00 (F,G,S)

## Lunch Special Monday to Friday - 2 Courses £12.95/3 Courses £15.95

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Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

If you have any specific dietary requirements or allergy, please let your server know. While we will do our very best to accommodate you, Unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.