



APERÓ

## Pranzo di Pasqua 2025

£50.00 per person

20th of April, 11:30am - 3pm / 6pm - 10pm

Buffalo mozzarella pannacotta & tomato coulis (Ce,M,F)

Olive Focaccia, extra virgin olive oil & balsamic (G,Sd)

### Starter

Asparagus, monk's beard poached egg & black truffle (E,G,M,S)

### Main

Roast canon of lamb, baby beetroots, asparagus, baby potatoes & tender stem broccoli (Ce,M,Sd)

### OR

Beetroot, spinach & mushrooms Wellington, potato cream (M,G,Ce,E)

### Dessert

Saffron & honey pannacotta, grilled peaches (M,N,G)

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

A discretionary 12.5% service charge will be added to your bill. All proceeds from service charge go to our team. All prices are inclusive of VAT

**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**