



RESTAURANT WEEK SET MENU

two courses 25

CITRUS CURED TROUT

melon, avocado, rocket

BURRATA (v)

broad beans, balsamic onions, pesto calabrese

SWEETCORN & LEEK SOUP (vg)

ginger, curry oil

PORK TONNATO

caper berries, pickled courgette, 30-month Parmesan Reggiano

PORK & BEEF MEATBALLS

polenta, puttanesca

ROASTED COD FILLET

gnocchi, peas, nduja vodka sauce

SUPREME OF CHICKEN

tagliatelle, caponata

AUBERGINE PARMIGIANA (v)

panzanella salad

ESPRESSO PANNA COTTA

amaretto caramel

80% NOALYA CHOCOLATE MOUSSE

blackberry and buttermilk crumble

RASPBERRY & FRANGIPANE TART (vg)

vanilla ice cream

ICE CREAM & SORBET (vga)

Maximum table size of six.

Available Monday–Sunday, lunch 12.00–3.00pm, dinner 5.00–8.30pm.

Fish may contain bones. Please inform us of any allergies you may have. An optional service charge of 12.5% will be added to your bill.