



MENU DEL GIORNO

Available Thursday – Saturday Lunch, Tuesday – Friday Evenings.

TO START

Roast parsnip soup, apple salsa, parsnip and sesame crisps
Chicken liver Manfredine pasta, with Italian brandy, cream, capers and
parsley
Crispy cannelloni of goat's cheese, pickled giardiniera (v)
Cured salmon 'panini', salmon mousse, beetroot, lemon and ricotta

MAIN COURSE

Roast breast of cornfed chicken, pancetta crisps, tomato, mascarpone and 'Nduja cream
sauce, sundried tomato, crispy potato pave, spring greens
Roast fillet of sea bream, mushroom and caper cream sauce, crispy seaweed cavolo
Nero, potato puree
Handmade agnolotti with wild garlic, spinach and ricotta, wild garlic and lemon zest
butter sauce, shavings of Sicilian Ragusano cheese
Slow cooked lamb belly, lamb rib and pine nut croquet, polenta, mint pesto, lamb jus,
purple broccoli

SIDE DISHES

Homemade chunky chips 5/ with truffle and parmesan 7
Truffle mash 6
Rocket, parmesan & pinenuts 5.5
Tenderstem broccoli with chilli, Lemon and almonds 6
Cauliflower cheese alla carbonara 8
Mushrooms & spinach with garlic butter 6
Roast root vegetables 6

DESSERTS

Salted caramel and chocolate tart, caramelised blood orange, Negroni
mascarpone
Seasonal ice creams and sorbets
Clotted cream pannacotta, forced rhubarb compote, rhubarb sorbet, meringue
Trio of cheese +£3
Your choice of dessert cocktail +£3

TWO COURSES 29.50

THREE COURSES 38

All of our dishes may contain allergens, please advise a member of staff of any allergies or intolerances.

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A discretionary 10% service charge will be added to your bill and 100% is paid directly to the team.