

LUNCH MENU

Italian style “cicchetti” - Enjoy one or more for the table to share

Panelle (V) £4.5

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Chef's choice arancini £ 6

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Rosemary & sea salt focaccia (V) £4.5

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Sliced coppa, burrata, rocket £7

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Padron peppers, aioli, smoked almonds £6

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Crispy oyster mushroom, truffle mayo (V) £6.5

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Elena's meatballs in tomato ragu', parmesan £7

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Market fish crudo, shaved fennel & orange salad £8.5

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Secrett's farm beetroot, rocket & goats' cheese salad, (V) £7

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Tuscan cannellini bean soup, crispy kale, Planeta olive oil, sourdough (V) £7

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Breaded Cornish sardines, bell pepper caponata, toasted pine nuts & sultana £7

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Baked mussels, brioche crumb, lemon, parsley & garlic butter £7

MAIN £15

Paccheri Cacio & pepe (V)

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Sage stuffed porchetta, garlic & chilli cavolo nero, wholegrain mustard mash

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Grilled chicken Caesar salad, Armatore anchovy dressing, crispy smoked pancetta

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Smoked haddock fishcake, charred Hispi, Keta caviar beurre blanc

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Penne Amatriciana, guanciale, pecorino & tomato

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Linguine, rocket pesto & king prawn



12.5% DISCRETIONARY SERVICE WILL BE ADDED TO ALL BILLS

PLEASE NOTIFY A MEMBER OF STAFF FOR ANY ALLERGIES OR DIETARY REQUIREMENTS

ITALIAN INSPIRED CONTEMPORARY DINING