

SET MENU

Two courses £29.00 | Three courses £34.00

Monday to Friday - 12pm to 4.30pm

APERITIF

Bee's Knees Fizz £12.00
Plymouth Gin, honey, Prosecco & Orange
Bitters

Cremant de Bourgogne £11 125ml glass Dry Thai Collins £8.50
Tanqueray 0.0%, Thai basil & Lemongrass
cordial, Soda

LUNCHEON CARAFE

250ml - £17.00

Red

Montepulciano d'Abruzzo - Amoterra 2021

White

Garnacha Blanco - Botijo - Frontonio 2022

Rose

Pink Rose - Weingut Judith Beck 2023

STARTERS

Tuscan bean broth (v)
with aged parmensan and wild oregano
croutons

BBQ spatchcock poussin
Bang Bang sauce, pickled radish salad &
burnt lime

Seabream Carpaccio green olive & pickled watermelon with preserved lemon & chilli dressing

MAINS

Pan fried salmon fillet grilled tenderstem broccoli, black garlic & rosemary beurre noisette

 $Picanha\ steak\ (220g)$ with chips & peppercorn sauce $\pounds 4.50\ supplement$

Ripped Burrata (v)

Piedmont hazelnut, charred Radicchio & pink grapefruit

Rigatoni Porcini (v)

mushroom ragu, aged parmesan

SIDES

Spinach, garlic, olive oil	£7.50	Italian leaf salad, white balsamic dressing	£7.50
Creamed sweetcorn jalapeño & spring onion	£7.00	Mashed potatoes, onion gravy	£6.75
Charred broccoli, vegan XO dressing, crispy rice	£7.50	Crispy potato, malt vinegar aioli & chicken salt	£6.50
		Chips or heritage potatoes	£7.00

DESSERTS

Honeycomb ice cream coupe with chocolate sauce

Yoghurt Pannacotta with blueberries and lemon

34 doughnuts with raspberry sauce



For allergy and nutritional information please scan the QR code

(v) vegetarian | (vg) vegan

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Cover charge £2.

