

DINE ON OUR 2 COURSE LUNCH MENU FOR £16.95* PER PERSON AND ENJOY A BOTTLE OF WINE FOR JUST £9.95**. RESERVATION TIMES AVAILABLE MONDAY - THURSDAY BETWEEN 12-6PM & FRIDAY - SATURDAY BETWEEN 12-4PM.

LUNCH MENU

STARTERS

PROSCIUTTO D'ANATRA

Foraged herb smoked duck prosciutto, poached egg and asparagus with sourdough crostone

CARCIOFI ARROSTO CON GRANO SARACENO (V)

Roasted Jerusalem artichoke, buttermilk dressing and buckwheat groats

RAVIOLI CON RADICCHIO E CHEVINGTON (V)

Ravioli of Chevington cheese with radicchio and toasted pine nuts

ZUPPA DI SPINACI E FUNGHI (V)

Soup of spinach and chestnut mushrooms served with a seeded roll and whipped sea salt butter

CROCCHETTE DI BACCALÀ

Salt cod fritters with watercress emulsion

MAINS

PIADINA CON SPALLA DI MAIALE

Pulled shoulder of Gloucestershire old spot pork served on a toasted flatbread with wild garlic mayonnaise and green apple and celery

FILETTO DI ORATA

Fillets of gilt head bream, anchovy and lemon dressing, buttered rainbow chard

COSCIA DI POLLO CROCCANTE

Crispy fried corn fed chicken thighs, chicken gravy, thick cut chips and black truffle mayonnaise

SPAGHETTI CON MELANZANE (V)

Spaghetti with roasted aubergines, chilli and tomato sauce

STINCO DI MANZO BRASATO

Braised shin of beef with green olives and mushrooms served with mashed potatoes

(V) – DENOTES DISHES SUITABLE FOR VEGETARIANS. SOME OF OUR DISHES MAY CONTAIN NUTS. FISH MAY CONTAIN SMALL BONES. PLEASE SPEAK TO A MEMBER OF STAFF BEFORE PLACING YOUR ORDER IF YOU HAVE ANY ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS.

*ALL PRICES ARE INCLUSIVE OF VAT. A 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS. PAYMENT BY CHEQUE IS NOT ACCEPTED. **MINIMUM OF 2 PEOPLE PER OFFER. A SELECTED BOTTLE OF WINE APPLIES, PLEASE ASK YOUR SERVER FOR DETAILS. THE WINE OFFER OF £9.95 CAN BE EXTENDED THROUGHOUT THE DURATION OF YOUR MEAL WHILST SEATED AT YOUR TABLE.