

LUNCH MENU

WEDNESDAY 23RD AUGUST

12-3PM

Olives 5

Salted almonds 5

Garlic & chilli bread, tapenade 9

N'duja & taleggio bread 10

Friggitelli peppers 9

Finocchiona 10

Beetroot, chicory, walnuts & goats' cheese 14

Crumbed lamb, merguez, chilli mayonnaise, red onion & coriander 16

Whole fried sardines, brown crab & fennel 11/22

Aubergine, fregola, labneh, mint, pomegranate & ricotta 25

Whole Horse mackerel, samphire, dill & caper butter 25

Tamworth pork, runner beans, peas & pancetta 28

Highland wing rib, fried potatoes, kale & horseradish 95 (for 2/3)

Fried potatoes 7

Hispi cabbage 6

Leaf salad 7

Chocolate brownie, crème fraiche, almonds & strawberries 10

Elderflower & prosecco jelly, summer berries, buttermilk sorbet 9

Chocolate stracciatella & blackberry ice cream 8

Strawberry sorbet 8

Cheese 14

We are now a cashless restaurant and are accepting card payments only.

We apply a 1 hour 45 minute turn time to all tables. If you think you will need longer, please ask a member of staff and we will try to accommodate where possible.

Please let us know if you have any food allergies or special dietary requirements.