LUNCH MENU WEDNESDAY 8TH MAY

12-3PM

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Salted almonds 5

Padron peppers 9

Garlic & chilli bread, aubergine 9

Montanara, wild garlic, n'duja & scamorza 16

Norfolk asparagus, egg, nettles, pecorino & walnuts 16

Fried Monkfish, cods' roe, fennel, cucumber, radish & sea vegetables 15

Tamworth pork, gribiche, beer pickles & watercress 15

Roast aubergine, bulgur wheat, yoghurt, pomegranate & hazelnuts 26

Cod, mash, asparagus, olives & basil 31

Dexter beef, lentils, cavolo nero & horseradish 35

Brecon Lamb, fried potatoes, hispi cabbage, salsa verde & smoked anchovy 74 (for 2)

Fried potatoes 7

Cavolo Nero 7

Leaf salad 7

Chocolate, Amarena cherries & pistachio 11

Honey cake, mascarpone, nespole & amaretti 10

Tahini & white chocolate ice cream 8

Apricot 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 requirement.