

## LUNCH MENU

THURSDAY 9<sup>TH</sup> MAY

12-3PM

Olives 5

Salted almonds 5

Padron peppers 9

Garlic & chilli bread, aubergine 9

Montanara, wild garlic, n'duja & scamorza 16

Crumbed lamb & aioli 11

Confit potato, cod's roe, smoked anchovy & watercress 10

Norfolk asparagus, egg, nettles, pecorino & walnuts 16

Whole Sardines, fennel, cucumber, radish, sea vegetables & dill butter 13/26

Veal ragu, rome

ro pepper, garlic, smoked pancetta, parmesan & sage 14

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

Sea bream, mash, asparagus, olives & basil 28

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, strawberries & 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.**