



MENU DEL GIORNO

Available Thursday – Saturday Lunch, Tuesday – Friday Evenings.

TO START

- Homemade soup of the day (v)
- Confit baked potato, cured smoked salmon, cod roe mousse, salmon caviar, seaweed beurre blanc
- Seared wagyu bavette carpaccio, black pepper, raspberry, red onion, gorgonzola (4sup)
- Wild flower and honey goats cheese, toasted seed crisp, pickled blueberry and beetroot salad, elderflower gel (v)

MAIN COURSE

- Pan fried sea bass, courgette risotto, burrata and king prawn
- Slow cooked blade of beef, smoked garlic and herb crushed new potatoes, roasted carrot, watercress puree, crispy onions, sticky beef jus, salsa verde (*gf)
- Cornfed chicken alla Sorrentina, red and yellow cherry tomatoes, garlic and basil parmesan polenta, pistachio espuma
- Asparagus and ricotta tortellini, pea puree, asparagus with mint butter dressing (v)

SIDE DISHES

- Homemade chunky chips 5/ with truffle & parmesan 7
- Smoked garlic and herb new potatoes 6
- Rocket, parmesan & pinenuts 5.5
- Spring greens, mint, almonds, chilli & lemon 6 Cauliflower cheese alla carbonara 8
- Mushrooms & spinach with garlic butter 6
- Buttered heritage carrots salsa verde 6
- Zucchini Fritti 7

DESSERTS

- Trio of cheese, crackers, grapes, celery and honey (+3) (*gf)
- Clotted cream pannacotta, English strawberry salad, scone crumb, strawberry sorbet (gf)
- San Pietro Ice cream sundae, seasonal ice creams & sorbets (*gf)
- Sicilian orange cheesecake, Aperol jelly, blood orange sorbet, Aperol espuma

Or upgrade to one of our dessert cocktails (+3)

TWO COURSES 29.50

THREE COURSES 38

All of our dishes may contain allergens, please advise a member of staff of any allergies or intolerances. Available Thursday – Saturday Lunch, Tuesday – Friday Evenings.

A discretionary 10% service charge will be added to your bill and 100% is paid directly to the team.

*v – can be adapted to suit a vegetarian diet *vg – can be adapted to suit a vegan diet

*gf – can be adapted to suit a Gluten Free diet