

SET LUNCH

Pea and mint veloute, crème fraîche (v)

Caprese terrine, rocket espuma, balsamic caviar, focaccia crisp

Peppered cured salmon, white balsamic sorbet, rye bread tuille

Ham croquette, caramelised pineapple jelly, pesto, compressed pineapple, water cress salad

Roulade of chicken and prosciutto, herb crushed new potatoes, garlic spinach, parmesan and parsley

Mushroom risotto, rocket salad, parmesan shavings

Paccheri pasta, veal meatballs in tomato sauce

Fillet of sea bass, Italian bean hummus, tomato concasse, fennel salad, pesto veloute (£2 supplement)

Additional side orders: £3.95:

Homemade chunky chips (with Truffle and Parmesan £4.50)

Tomato, red onion and basil salad

Warm new potatoes, capers and black olives

Pepperonata

Zucchini Fritti – (fried courgettes)

French beans and broccoli, toasted almonds

“strawberries and cream”

Pimms jelly, cucumber sorbet, fresh fruit

Seasonal ice cream and sorbet

Duo of local cheese

2 courses - £15.95

3 courses - £19.95