SET LUNCH

2 COURSES £21.95 | 3 COURSES £26.95

Add a glass of house wine for £6

THREE CHEESE ARANCINI
Taleggio, gorgonzola & pecorino arancini, Napoli sauce & parmesan
Vegetarian

HERITAGE TOMATO SALAD
Heritage tomatoes, rocket pesto, ricotta, croutons & balsamic
Gluten free option, vegetarian

LEEK & POTATO SOUP
Croutons, chive oil
Gluten free option, vegan

BUTTERMILK CHICKEN
Tuscan spiced fried chicken, lemon aioli

BREADED BRIE BITES
Cranberry sauce
Vegetarian

'NDUJA CARBONARA
Linguine, crispy guanciale, 'nduja, egg yolk & parmesan
Can be served as Classic Carbonara
Gluten free option

LINGUINE ALLA NORMA
Linguine, Napoli sauce, fried aubergine & basil
Gluten free option, vegan

HADDOCK GOUJONS
Haddock goujons, minted crushed peas, skin on fries, gherkin ketchup
Gluten free option

MEAT FOCACCIA
Salami, pepperoni, parma ham, pesto, mozarella, coleslaw & fries
Gluten free option

FESTIVE
Tomato, guanciale, gorgonzola, mozzarella, cranberry
Gluten free option

CHICKEN PARMIGIANA
Breaded chicken breast, Napoli sauce, mozzarella & fries

BUTTERNUT SQUASH PITHIVIER
Butternut & beetroot in puff pastry, seasonal vegetables & herb cream sauce
Vegetarian

SEA BREAM
Pan fried sea bream, crushed new potatoes, Tender stem, white wine caper sauce
Gluten free option

STICKY TOFFEE PUDDING
Sticky toffee canele, toffee sauce, vanilla ice cream
Vegetarian

CHRISTMAS PUDDING
Brandy butter, créme anglaise
Vegetarian

TIRAMISU
Classic tiramisu
Vegetarian

GELATO
3 scoops of gelato
Vanilla, chocolate, strawberry, espresso, salted caramel, honeycomb, vegan vanilla

HOT DRINKS

ESPRESSO	2.85 | 3.30
AMERICANO	3.25 | 3.80
CAPPUCCINO	3.75 | 4.15
LATTE	3.75 | 4.15
MOCHA	3.80 | 4.20
HOT CHOCOLATE	3.50
ICED LATTE	4.15
FLAT WHITE	3.90
TEA *English breakfast, earl grey, green tea, peppermint, chamomile, decaf, red berry,*	2.95

Oat milk & decaf coffee available