



FESTIVE LUNCH MENU

CREATED FOR GROUP BOOKINGS

2 COURSES FOR £28 // 3 COURSES FOR £39
WITH SIDES TO SHARE FOR THE TABLE

STARTERS

Salt cod, winter leaves, pickled cauliflower & crispy chickpeas
Mozzarella di buffala, sprout top caponata & toasted chestnuts
Arancino of roasted squash & leek, parsley & garlic emulsion

MAINS

Pappardelle, Calcott Farm beef shin ragu, focaccia crumb & pecorino
Agnolotti of sweet potato, truffle sauce, amaretti & sage
Rigatoni, Cornish mussels, kale & spiced soffritto

SHARING SIDES

Braised chickpeas, Swiss chard
Roasted carrots, fennel seeds

DESSERT

Panettone bread & butter pudding, marmalade ice cream
Piedmontese chocolate, caramel & amaretti pudding, spiced red
wine poached pear
Gorgonzola dolce, home made chutney & pane carasau (£3.5 supplement)