

## Lunch Special 2 Courses £20.00 / 3 Courses £25.00 Monday to Friday 12noon – 3pm

Focaccia bread, balsamic & olive oil - £5.00 (G)

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Caramelized pork, baby gem & onion jam (Sd,S,Ce,G)

Pumpkin & cavolo Nero quiche (G,M,E)

Crispy boquerones & spicy mayo (Sd,F,E,Mu)

Puy lentils, black rice & tomato minestrone (Ce)

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Chakchouka, Merquez sausages & egg (Sd,Ce,E,G)

Risotto, spinach, taleggio & walnuts (sd,M,Ce,N)

Stone bass, rainbow chard & baby potatoes (F,Sd)

Cauliflower steak, golden raisins & pine nuts dressing (Sd)

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## Apero Tiramisu (E,M,G,S,Sd)

## Affogato (M)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (Sd) Sesame seeds (Se)
A discretionary 12.5% service charge will be added to your bill. All proceeds from service charge go to our team. All prices are inclusive of VAT

If you have any specific dietary requirements or allergy, please let your server know.

While we will do our very best to accommodate you,

Unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free