



• SET LUNCH •



from Monday to Friday for the table

• DRINKS •

GOSSET, EXTRA BRUT | NV £15

NEGRONI £5

GUINNESS DRAUGHT PINT £7

• SNACKS •

CRAB TART £4.7 each
Grapefruit, coriander

ANCHOVY ECLAIR £6.2 each
Parfait, sweet & sour sauce

PARMESAN PANISSE (5pc) £7.3

FOCACCIA DI RECCO £9.5
Garlic, cheese (V)

Two Courses £29 | Three Courses £34

Two Courses £50 | Three Courses £55

TEMPURA COURGETTE FLOWER
Ricotta, hot honey

TOMATO & BASIL SALAD



TUNA RAGU LINGUINE



FLOATING ISLAND
Gooseberry, elderflower, hazelnut

SEA BASS CRUDO
Lemon, verjus, olive oil

CAPONATA
Burrata, basil



GRILLED PORK RUMP
Chilli and honey chutney



STRAWBERRY RICE PUDDING



• ADD ON •



ENGLISH PEAS £7
Roast turbot butter, marjoram

FRENCH FRIES £8
Chipotle salt, Caesar dressing

LILIBET'S MASH £15
Lobser, bisque

TOMATO SALAD £9
Balsamic, basil (VE)

SPROUTING BROCCOLI £8
Colatura vinaigrette, chilli, mint

GREEN BEANS £8
XO sauce