

**£15 WINE CARAFE**

**AMABELLI TREBBIANO  
OR  
AMABELLI SANGIOVESE**

**LUNCH SET MENU**

**2 COURSES £19**

**3 COURSES £23**

GORDAL OLIVES	5
BIANCHIS SOURDOUGH, SALTED BUTTER	5
BOQUERONES, EVOO	8

INSALATA OF RADICCHIO, GORGONZOLA, PICKLED FENNEL & HAZELNUTS  
SHELL ON KING PRAWNS, GARLIC & PALACHA BUTTER, LEMON

BRUSCHETTA OF NDUJA POMODORO, GOATS CHEESE, BASIL

-----

CASARECCE CACIO E PEPE

PAPPARDELLE, GROVE GAME VENISON BOLOGNESE, KALAMATA OLIVES

BUCATINI ALLA PUTANESCA, SAMPHIRE GRASS, PANGRATTATO

-----

AMARENATA CHERRY GELATO

LAVENDAR PANNACOTTA, LEMON CURD, SHORTBREAD

OREGANO & HONEY MANCHEGO, GUINDILLAS, CRACKERS