

BUSINESS LUNCH MENU

(NON SHARING)

FIRSTS

beef carpaccio • puntarelle • chestnuts £20

+ dressed crab • fennel • apple • salsify £18

radicchio • burrata • quince • marjoram • hazelnut £16

RISOTTO + PASTAS

risotto • cime di rapa • cavolo nero • parmesan £16

+ pappardelle • parsley • bonito • capers • almond £16

ricotta and truffle ravioli • ceps • trompettes £16

MAINS

+ roast halibut • cime di rapa £34

+ blackened chicken • sweet potato • carrot and cashew £24

+ galician bavette • robata potatoes • purple broccoli £28

PUDDINGS

+ bitter chocolate mousse • dulce de leche £8

lemon sorbet (two scoops) £4

petit fours £6

FIRST OR PASTA + MAIN £38

FIRST OR PASTA + MAIN + PUDDING £44

ALL 4 COURSES £58