



24<sup>th</sup> June 2017

## Lunch Menu

Salted Almonds 4  
Nocellara Olives 4  
Salsiccia del Vastese 5  
Salt Cod Fritters, Paprika Vinegar 6  
Cantabrian Anchovies, Rosemary Oil 7

Crab Bisque 8  
½ doz. Menai Strait Oysters 17  
Tomato, Tropea Onion & Marjoram Salad 7.50  
Raw Scallop, Bottarga, Peas & Lovage 10.50  
Clams, Nduja, Chick Peas & Spring Onions 9.50  
Smoked Eel, Fennel, Apple & Crème Fraiche 9.75  
Buffalo Mozzarella, Marinated Aubergine 10  
Keats Farm Salad 6

Girolle Tagliolini 14.50  
Beef Ragu Pappardelle 14.50  
Vitello Tonnato 17.50  
Black Pudding, Squid, Broad Beans & Watercress 19.50  
Lamb Chops, Borlotti Beans, Tomato & Rosemary 22.50  
Turbot, Courgettes, Piattoni Beans & Basil 26

Buttermilk Panna Cotta, Strawberries 6.50  
Apricot & Almond Tart 7  
Tiramisu 7

Saint Nectaire 3.50  
Bleu de Basque 3.50  
L'Arpitan 3.50

Selection of Three 10

A Selection of Goat's Cheese 10

Please inform your waiter of any food allergies before ordering.  
Some of our egg and dairy products are unpasteurised.

A discretionary 12.5% service charge will be added to your bill. All menu prices inclusive of VAT at 20%