

## Lunch Menu

### Starters

- Summer minestrone, salsa verde (V, VE)
- Italian Musk melon, Parma ham
- White asparagus, shaved fennel salad, blood orange dressing (V, VE)

### Main courses

- Asparagus and ricotta tortellini, roasted garlic cream (V)
- Pan-fried cod, borlotti bean puree, spring greens, onions
- Wild boar ragu, pappardelle pasta, soft herbs

### Sides

- Crispy zucchini fries, tomato dipping sauce 4.50
- Green beans, garlic 4.50
- Mixed leaf salad 3.50 / Tomato and onion salad 3.50
- Roast heritage potatoes, rosemary, garlic 4.50

### Puddings and cheese

- Buttermilk panna cotta, blueberry compote, oat crumble
- Pear tart, pistachio ice cream
- Selection of homemade ice creams and sorbets (VEO)
- Italian cheese selection, sea salt crackers (4.50 supplement)

V = Vegetarian | VE = Vegan | VEO = Vegan option

**1 course 13.00    2 courses 16.00    3 courses 20.00**

