Spring minestrone soup, basil pesto (ve)
Chicory, gorgonzola and walnut salad (v)
Fennel salami, walnuts, pickled mushroom salad

Tuscan wild boar tortelloni, mushrooms, hazelnuts, sage
Poached sea trout, spring vegetables, lemon cream
Cavatelli with tomato sauce and basil (ve)

Zucchini fries, tomato sauce 4.50 (v)
Mixed leaf salad 3.50 (ve)
Tomato and onion salad 3.50 (ve)
Roast heritage potatoes 4.50 (ve)

Poached rhubarb, bourbon vanilla ice-cream, vegan meringue (ve)
Tiramisu (v)
Apricot and almond tart, amaretto ice cream (v)
Selection of homemade ice cream and sorbets (veo)
Italian cheese selection, sea salt crackers (4.50 supplement)

The Barbican chocolate collection created by William Curley
Rosemary and olive oil, sea salt caramel, thyme and honey

**1 course 15.00 | 2 courses 17.50 | 3 courses 21.50**