

lunch

2 courses — 25

3 courses — 30

starters

nonna's tomato salad

onion soup, burnt butter sourdough crumb, pine nuts

crispy belly pork, bacon cream, nduja oil, fennel salad

portland crab risotto, cauliflower, sea herbs — 7

mains

braised beef, shallot, truffle, creamed potato, bacon, beef sauce

sea bream, borlotti beans, confit lemon sauce, heritage tomato, black olives

tomato risotto, grilled courgettes, parsley, sweet and sour tomatoes

chicken, friarelli, acorn-fed iberico, wild garlic, sauce suprême — 5

dessert

chilled lemon custard, salted ricotta ice cream, lemon curd, pistachio, biscuit, fennel

vanilla and basil mille-feuille, strawberry sorbet

frozen yorkshire rhubarb, candied celery, peanut brittle, vanilla ice cream — 5

tasting

75

bread & snacks

nonna's tomato salad

crispy belly pork, bacon cream, nduja oil, fennel salad

portland crab risotto, cauliflower, sea herbs

chicken, friarelli, acorn-fed iberico, wild garlic,
sauce suprême

vanilla and basil mille-feuille, strawberry sorbet

tasting (v)

75

bread & snacks

nonna's tomato salad

onion soup, burnt butter sourdough crumb, pine nuts

tomato risotto, grilled courgettes, parsley,
sweet and sour tomatoes

confit white aubergine, courgette, black olive, borlotti
beans, lemon

vanilla and basil mille-feuille, strawberry sorbet