

## Lunch A La Carte

Available 12pm - 2pm | Tuesday - Friday



### Antipasti

#### BURRATA

Fresh burrata with Merinda and Camone tomatoes, grilled red peppers, and pesto Genovese | 19

#### BEEF CARPACCIO

Thinly sliced cured beef with red and golden beets, wild rocket and fresh horseradish | 21

#### INSALATA MISTA

Salad with fresh goat's cheese, Datterini tomatoes, cucumber, mint, basil, aged balsamic vinegar | 15

#### SFORMATO

Baked cheese soufflé with spinach, cream and parmesan | 15

#### TARTARE DI TONNO

Yellowfin tuna tartare with pangrattato, grilled red peppers, capers and Amalfi lemon | 20

### Primi

#### MINISTRONE VERDE

Swiss chard with Cannellini beans, tomato, courgette and fresh basil | 14

#### PAPPARDELLE CON RAGÙ DI MANZO

Fresh pasta with slow-cooked beef in Chianti and San Marzano tomatoes | 18 / 28

#### RAVIOLI DI ERBETTE

Mixed green ravioli with Swiss chard, rocket and cime di rapa, ricotta, butter and sage | 18/28

#### RAVIOLI DI ARAGOSTA

Fresh pasta stuffed Dorset blue lobster with tomato and shellfish broth | 24/32

#### RISOTTO PRIMAVERA

Risotto with asparagus, peas, courgettes, basil and parmesan | 18/28



All prices include VAT at the current prevailing rate. A discretionary 13.5% service charge will be added to the final bill. Please note that our menus are subject to change depending on the availability and seasonality of the freshest ingredients. Adults need around 2,000 kcal a day. Please speak to a member of the team if you have any dietary allergies or intolerances.

## *Secondi*



### *Pesce*

#### ORATA AL FORNO

Pan-roasted sea bream on Roseval potatoes, fennel, Datterini tomatoes, parsley and caper sauce | 31

#### SALMONE

Organic salmon fillet with capers, parsley, Datterini tomatoes, spinach and courgette trifolate | 28

### *Carne*

#### TAGLIATA DI MANZO

Hereford beef sirloin with wild rocket, aged balsamic vinegar and parmesan shavings | 42

#### ARROSTA DI FARAONA

Roasted Guinea Fowl stuffed with prosciutto di Parma, lemon zest, thyme and mascarpone, on pagnotta bruschetta with mixed greens and portobello mushrooms | 34



### *Contorni*

ZUCCHINE FRITTE | 7

ITALIAN SPINACH | 8

BRUSCHETTA AND FOCACCIA | 7

ROCKET, TOMATO SALAD AND PARMESAN | 6

ROASTED POTATO WITH ROSEMARY | 8

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