

JUNE SET MENU

STARTER

Zuppa di piselli servita con ricotta mustia

Pea soup served with mustia ricotta cheese

Insalata di finocchio, polline, arancia e prosciutto di anatra

Fennel salad served with bee pollen, orange and duck ham

Calamari grigliati serviti con rucola e pomodori datterini

Grilled calamari served with a rocket salad and datterini tomatoes

MAIN

Insalata di quinoa servita con verdure miste grigliate e pesto

Quinoa salad served with mixed grilled vegetables and a pesto sauce

Ravioli di baccala' burro e salvia

Cod ravioli with a butter and sage sauce

Bistecca di agnello servita con patate al forno

Lamb rump steak served with roast potatoes

DESSERT

Crostatina di albicocche e nocciole servita con granita ai fiori di sambuca

Apricot and hazelnut tartlet served with an Elderflower granita

Semifreddo al mango e fragole

Mango and strawberry semifreddo

£23.50 / Person for 3 courses

£18.50 / Person for 2 courses

Prices include VAT and discretionary 12.5% service charge will be added to the final bill
