

***ARRIVAL DRINK***

***Rossini***

***Aperol Spritz***

***Porto Tonico***

***175ml glass of Planalto, Esteva or Sossego***

***FIRST COURSE***

***Roasted butternut squash and coconut***

***Duck liver parfait, cherry gel and truffle brioche***

***Hot smoked salmon & mackerel rillette, cucumber and baby gem letuce***

***MAIN COURSE***

***Glazed bacon loin, crispy herb polenta, salsa verde***

***Organic mozzarella Turkish fig, limoncello poached apple, Italian-style salad***

***Crispy fishcake, crushed new potatoes, minted pea salsa, tartare sauce***

***DESSERT***

***Chocolate mille feuille & chantilly cream***

***Poached rhubarb, crème patisserie, spiced cake***

***Duo of cheese, crackers, grapes, chutney***

***Monday-Friday - £35***

***Lunch 12pm-3pm***

***Dinner 5pm-6pm***

**Please do make us aware of any intolerances or allergies you may have. We cannot guarantee that all our dishes are free from traces of nuts. It is our policy to not use any genetically modified food. A 12.5% discretionary service charge will be added to your bill.**