

TODAY'S MENU Served 12 - 2.30pm

Pissaladière - onion & anchovy tart	6.95
Sweet & sour squash, toasted pine nuts, ricotta, mint	5.50
Whipped feta, roasted peppers, za'atar, flatbread	5.95
Romanian white bean & smoked bacon soup, wild garlic cream	8.50
Spinach, chestnut mushroom & onion torte, Parmesan crust, slow roast tomatoes	15.50
Fillet of hake, braised haricot beans, black garlic chorizo, tomatoes, sorrel, paprika	19.50
Italian chicken salad with mascarpone, prosciutto, lentils, olives, marinated tomatoes, salsa verde	18.00
Caponata, salsa verde, courgette & ricotta fritters	15.50
House focaccia - grilled vegetables, mozzarella di bufala, basil	14.50
Seeded sourdough - smoked salmon, avocado, prawn cocktail	16.00
Honey panna cotta, caramelised pistachios, bitter chocolate	6.95
Seville orange tart, chocolate sorbet	7.50
Rhubarb pavlova	6.95
Affogato	5.50
Stilton, pears, watercress, crisp bread	7.95
with Krohn Tawny Port 50ml	l 14.95
Homemade Ices: Limoncello Pine nut & caramel Blood orange scoop Mango sorbet	3.00
Sour cherry amaretti (2)	3.50
Chocolate truffles (2)	3.50
Cakes & pastries from the counter	arious

Small portions & simple sandwiches available for children, please ask.

All ingredients may not be listed, please inform us of any allergies at the time of ordering.

If you have any special dietary requirements then please ask a member of staff as some dishes can be adapted to suit. We cannot guarantee the absence of allergens through cross contamination. Therefore, regrettably, we are unable to cater for guests with anaphylactic or life threatening food allergies.