

Sample Lunch Menu January 2012

First course

Burrata cheese with roast peppers 12
Mixed wild mushroom salad with gorgonzola dressing 14
Selection of grilled vegetables with pan fried goat's cheese 12
Lobster salad with Sardinian cous cous & Perigord truffle 16
Crab salad with diced tomato & avocado purée 14
Pan fried scallops with fennel purée & saffron reduction 16
Veal carpaccio, with rocket & parmesan 14
Sliced Parma ham with deep fried mozzarella with anchovy 12

Salads

Side salads 4 First course 9 Main course 14
Mixed green leaf.
French bean, sundried tomato & goat's cheese
Tomato & onion or mozzarella
Cherry tomato, bottarga & fresh basil 6
Endive & gorgonzola
Rocket & parmesan

Soup, pasta & risotto

For main course portion size please add 4 to the price

Borlotti bean soup with short pasta, potato & chilli oil 10
Spaghetti with tomato & fresh basil 10
Chestnut Tagliatelle & mixed wild mushrooms 14
Black tagliolini, crab & courgettes 16
Linguine with lobster, sweet chilli, garlic & parsley 18
Strozzapreti with lamb ragout & pecorino cheese 14
Pheasant ravioli with rosemary sauce 15
Beetroot & smoked ricotta Tortelli with sage & poppy seeds 12
Classic lasagna 15
Radicchio & Taleggio cheese Risotto 16
Please allow 20 minutes preparation time

Main course

Pan fried monkfish with sautéed spinach, cherry tomatoes, capers & oregano 24
Roast cod with castelluccio lentils & parsley sauce 22
Roast wild sea bass with fregola & razor clams 28
Veal fillet medallions with aubergine millefeuille, green beans & pancetta 28
Pan fried venison saddle, soft polenta & porcini mushrooms 24
Braised lamb with potato purée & balsamic sauce 24

Grill

Fillet steak 28	Rib eye steak 22	Tuna 20
Lamb cutlets 20	Organic salmon 19	Wild sea bass 26
Organic chicken paillard 17		Swordfish steak 19

Vegetable & Potato

sautéed with garlic, chilli or butter, or simply steamed 4

Broccoli	Roast garlic potatoes	Mashed potato
Spinach	Fried courgettes 5	Truffle mashed potato 6
Green Beans	Sautéed mixed mushrooms 6	Steamed new potatoes

Set Lunch Menu

First course

Buffalo mozzarella with aubergine purée
Squid salad with French beans & olive tapenade

Soup & pasta

Celeriac soup
Tagliatelle with prawns & rocket

Main course

Roast rabbit legs with potato purée
Grilled Sea Bream with panzanella salad

Desserts from our a la carte menu

Two courses 22 Three courses 26 Four courses 30

*All prices are in pounds sterling & include 20% vat
A discretionary 12.5% service charge will be added to your final bill*