

Sample Lunch Menu August 2010

First course

'Burrata' mozzarella with cold roasted peppers 9
Asparagus with poached chicken egg & black truffle 10
French bean & new potato salad with black truffle 9
White crab meat with tomato & avocado 12
Seared tuna, soy dressing & raw vegetables 9
Sliced Parma ham with marinated 9
'Vitello tonnato' thinly sliced veal with a tuna dressing 10

Salads

Side salads 4 First course 8 Main course 12
Mixed green leaf.
Avocado, spinach, bacon
Tomato & onion or mozzarella
Fennel & radish
Tomato & onion or Buffalo mozzarella

Soup, pasta & risotto

For main course portion size please add 4 to the price

Asparagus soup 8
Spaghettini with tomato & basil 9
Black Tagliolini with crab & courgette 12
Linguine with lobster, sweet chilli, garlic & parsley 16
Four cheese & truffle ravioli with sage 12
Orecchiette with Italian sausage & Pecorino 12
Risotto with mint & courgette flower 16
Please allow 20 minutes preparation time
Classic lasagna 14

Main course

Grilled halibut, fennel, olives & sundried tomato 22
Roast monkfish wrapped in Parma ham with pea purée & carrots 20
Steamed sea bream with cannellini beans, tomato & razor clams 19
Chicken breast filled with n' duja, a spicy pork sausage from Calabria, with lentils 18
Beef tagliata with sautéed new potatoes & braised red onion 22
Pan fried calf's liver with spinach, saltanas & balsamic vinegar 18

Grill

Fillet steak 24	Rib eye steak 19	Tuna steak 18
Lamb cutlets 18	Organic wild salmon 18	Wild sea bass 22
Organic chicken paillard 16		Swordfish steak 16

Vegetable & Potato

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

Steamed new potatoes	Roast garlic potatoes	Potato purée
French Beans	Spinach	Broccoli
Fried courgettes 5		Asparagus 5

Set Lunch Menu

First course

Buffalo Mozzarella with cherry tomato coulis
Smoked salmon, fennel & orange salad

Soup & Pasta

Carrot & thyme soup
Tagliolini with broad beans & pecorino

Main course

Marinated swordfish with chilly broccoli
Grilled rump of lamb & French bean salad

Grill

Organic salmon	Rib eye	Chicken paillard
	steak	

Desserts from our ala carte menu

Two courses 22 Three courses 26

Four courses 30

*All prices include vat @ 17.5 %
A discretionary 12.5% service charge will be added to your final bill*