



APERÓ

## Lunch Special

**2 Courses £19.00 / 3 Courses £23.00**

Focaccia bread, balsamic & olive oil - **£4.50** (G)

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Homemade marinated salmon & crostini (G,Sd,F)

Mushroom arancini with basil mayo (G,M,E)

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Seabream ravioli, butter & sage (G,E,M,F)

Fried aubergine, tomato & pesto sauce (G,M,Ce)

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Sticky pudding, dates, honeycomb crumble & vanilla ice cream (E,M,G,Sd,S)

**Allergy key** - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)

Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (Sd) Sesame seeds (Se)

A discretionary 12.5% service charge will be added to your bill. All proceeds from service charge go to our team. All prices are inclusive of VAT

**If you have any specific dietary requirements or allergy, please let your server know.**

**While we will do our very best to accommodate you,**

**Unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free**