



APERÓ

Pranzo di Pasqua

31st of March 2024

12noon – 15:00

£40 per person

Olives focaccia, extra virgin olive oil & balsamic (G,Sd)

Starter

Jerusalem artichoke puree, kataifi pastry, poached egg & black truffle (E,G,M,S)

Main

Roast lamb shank, mash potato, baby carrots & tenderstem broccoli (Ce,Sd,M)

Or

Celeriac steak, almond foam & hazelnut dressing (Ce,M,N)

Dessert

Dark chocolate & salted caramel mousse, kumquat sorbet (M,E,G,S,N)

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