



## SET LUNCH MENU

1 course 12

2 course 16

3 course 20

## STARTERS

grilled courgette, tomato, garlic (v)

grilled mackerel, salsa verde, capers

sardinian coppa, carasau bread

## MAINS

spatzle, broad beans, ricotta salata (v)

cod, ajo blanco, courgette

bavette steak, pink fur potatoes, aioli (£2 sup)

## DESSERTS

miso tart, ginger

federia (hard, cow), toast

please note that everything is made from fresh, seasonal, sustainable and high quality produce that we, as much as possible source locally, please inform us of any special dietary requirements, our dishes may contain traces of nuts, finally, a discretionary 10% service is added to all bills, it goes directly to the staff