# **LUNCH MENU**

2 course £22 3 course £28

## **STARTERS**

#### **SALSICCIA**

Spicy black pudding, chorizo, celeriac puree, balsamic ketchup

## **ZUPPA**

Mediterranean tomato and shellfish bisque, garlic croutons, prawns, and organic olive oil

### **CICORIA**

Grilled Belgian endive, poached pear, gorgonzola cheese, walnuts

# **BRUSCHETTA**

Beef dripping bruschetta, pickled fennel and almond bagna caoda

# MAIN COURSES

## PEPOSO DI MANZO

Traditional Tuscan dish, beef slowly cooked in red wine and black pepper, parmesan mash

# RAGÚ

Ragú of venison and pork, slowly cooked in red wine and tomato, served with pappardelle pasta and 30 month parmesan

# GNUDI AL TARTUFO

Truffle and ricotta gnudi, delica pumpkin purée, grated chestnut

## RISOTTO

Risotto of Carnaroli rice, smoked haddock, leeks and a hint of curry