



Lunch Set Menu

Monday to Thursday 12pm - 4pm

£35 per person

All of our ingredients are carefully sourced with the utmost importance on quality, provenance and being chemical free. Most of our meat, eggs and veg are sourced from our family farm **Haye Farm**, this means that we are able to offer plot to plate dining in the heart of London as well as being sure of the organic certification of the produce and the welfare of the animals.

Antipasti

Choose one:

Mackerel *Crocchette*

Hummus with Pinzimonio (Ve, GF)

Cured Beef Carpaccio, Rocket, aged Parmesan (GF)

Cold Summer Soup, Croutons (Ve)

Mains

Choose one:

Fresh Rigatoni, Slow Cooked Beef Ragù

Pork Chop, Nduja Butter, Capers

Pea Risotto (V)

Mackerel, Tomato, Cucumber (GF, SDF)

Dolci

To share:

Tiramisù (V)

Selection of *Gelati e Sorbetti* (V, VE, GF)

Keys: V – Vegetarian **Ve** – Vegan **GF** – Gluten Free **DF** – Dairy Free

Please advise of any allergen requirements. We source the best quality seasonal ingredients.

Due to supply & demand this may mean we run out of certain dishes. A discretionary service charge of 13.5% will be added to your bill.