

## SET MENU

Two courses £29

Three courses £34

### Small Plates

#### Salmon carpaccio

Apple | fennel | feta yoghurt (222 kcal)

#### Jamón Ibérico croquettes

Manchego | jalapeño mayonnaise (820 kcal)

#### Bruschetta stracciatella

Cherry tomatoes | stracciatella | basil | balsamico |  
lemon zest | grilled ciabatta v (169 kcal)

### Main Plates

#### Tuscan baked cod

Parmesan crust | garlic butter | charred asparagus |  
popcorn capers (402 kcal)

#### Chicken Milanese

Parmesan | rocket | lemon (539 kcal)

#### Gnocchi pomodoro

San Marzano tomatoes | olive oil | garlic |  
peperoncino | basil v (436 kcal)

### Desserts

#### Crème brûlée cheesecake

Vanilla | caramel crackling | forest berries v (335 kcal)

#### Molten fondant

Chocolate | Tahitian vanilla ice cream v (523 kcal)

#### Tarte Tatin

Apple | pear | clotted cream gelato v (524 kcal)



Please scan the QR  
code for allergen and  
dietary information.