



## Set Menu

*Two Courses ~ 30*

*Three Courses ~ 35*

Delica Pumpkin, Gorgonzola, Chestnuts, Sage (vea)

Vitello Tonnato, Capers, Shallots



Fresh Ricotta Agnolotti, Amalfi Lemon

Roast Cod, Jerusalem Artichoke, Cavolo Nero

Blythburgh Porchetta, Damson Jelly, Salsa Verde



Amaretto Tiramisu

Selection of Ice Creams and Sorbets (vea)

*Menu available:*

*Dinner Monday to Wednesday until 6.15pm, and after 10.00pm.*

*Lunch Thursday to Saturday from 12.00pm, and dinner until 6.15pm, and after 10.00pm.*

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens. Kindly note that due to seasonality, menu items may vary slightly.

A discretionary optional service charge of 15% will be applied to your bill.