mour SET LUNCH

MONDAY – FRIDAY 12PM–3PM
2 COURSES £25 | 3 COURSES £31

Complimentary sourdough with whipped thyme brown butter (v)

STARTERS

Burrata / vegan stracciatella *seasonal tomatoes (v / vg)*
Avocado & quinoa salad frizée, *cherry tomatoes, lemon herb dressing (v)*
Mour than caesar *romaine lettuce, quail eggs, smoked pancetta*

MAINS

Seasonal mushroom risotto *soft herbs, aged balsamic (v)*
Beef ragu pappardelle *parmesan shavings*
Flamed cauliflower *coriander pistou, toasted almonds* (vg)
Chicken milanese with your *choice of chips or mixed salad*

DESSERT

Almost classic tiramisu *hazelnut biscuit*
Dark chocolate namelaka *sea salt, hazelnut crunch*
Affogato *homemade vanilla ice cream, espresso shot*

Glass of house wine £6 or spritz £9

Please let us know of any allergies or dietary requirements.
A 12.5% service charge will be added to your bill and distributed entirely amongst our team.