# **Lunch Menu**

## **Antipasti**

**Burrata** - Fresh burrata with merinda, camone tomatoes, marinaded grilled butternut squash and pesto 374kcal £19

Minestrone – Soup of Swiss chard, Borlotti beans, San Marzano tomatoes and basil 155kcal £14 Insalata mista - Mixed leaf salad with fresh goats cheese, Datterini tomatoes, cucumber, mint, basil and aged balsamic vinegar 110kcal £13

Carne salata - thinly sliced cured beef with wild rocket, shaved zucchini, parmesan, aged balsamic vinegar 216kcal £21

**Sformato di fontina** - Baked Fontina cheese soufflé with Italian spinach, cream and Parmesan *590kcal* £15 **Tartare di tonno** - Yellowfin tuna tartare with pangrattato, rocket, capers and Amalfi lemons *145kcal* £20

#### Primi

Pappardelle con ragù di manzo - Fresh pasta with slow cooked beef in Chianti and San Marzano tomatoes 287/373kcal £18/28

Ravioli di erbette - Mixed green ravioli with swiss chard, rocket and spinach, ricotta, butter and sage 350/460kcal £18/28

**Risotto di funghi** - Risotto with new season Girolle mushrooms, leeks, thyme, butter and parmesan 315 kcal £20/30

Ravioli di aragosta - Fresh pasta stuffed with Dorset blue lobster, white asparagus and shellfish broth 350kcal £22/32

## Secondi

**Orata al Forno -** Pan-roasted sea bream on Roseval potatoes, fennel, datterini tomatoes, parsley and caper sauce 380kcal £31

**Scamone di agnello -** Marinated Lake District lamb rump with fresh borlotti beans, Rainbow chard, red wine jus and salsa verde 489kcal £38

Arrosto di faraona - Roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme and Mascarpone on pagnotta bruschetta with mixed greens and portobello mushrooms 660kcal £34

Adults need around 2,000kcal a day. Please speak to a member of the team if you have any dietary allergies or intolerance

### Contorni