

LUNCH MENU

Two courses £38pp

Three courses £46.50pp

Including warm focaccia with extra virgin olive oil Terre Bormane

S T A R T E R S

Tomato tartare with «pan de Cristal»

Baby spinach salad, citrus dressing, crispy spring onion

Beef tartare, basil pesto, aged parmesan

M A I N S

Vegan gnocchi, tomato, courgette, pine nuts

Grilled octopus, sautéed artichokes, garden vegetables relish

Veal meatballs, tomato sauce, parmesan cream, fresh herb pesto

S I D E S

French fries

Grilled sweet Gem lettuce heart, garlic oil

Crushed potatoes, olive oil, herbs

Ratatouille a la provencale

D E S S E R T S

Thin chocolate tart, olive oil, Maldon sea salt

Tiramisu

Fresh fruit mosaic



DRINKS SELECTION

CHAMPAGNE BY THE GLASS

WHITE

NV - Moët & Chandon - Brut Impérial £24

NV - Veuve Clicquot - Carte Jaune Brut £28

ROSE

NV - Moët & Chandon - Impérial Rosé £28

NV - Veuve Clicquot £32

WINES BY THE GLASS

WHITE WINES

2022 - France - Côtes-du-Roussillon - Les Sorcières - Clos des Fées £14

2021 - Italy - Friuli Isonzo - Friuli - Chardonnay Vie di Romans £23

RED WINES

2022 - France - Côtes-du-Roussillon - Les Sorcières - Clos des Fées £14

2020 - Châteauneuf-du-Pape - Domaine Le Vieux Donjon £40

ROSE WINES

2022 - Côtes de Provence - Whispering Angel - Caves d'Esclans £14

2022 - Côtes de Provence - Or et Rosé - Château Minuty £17

COCKTAILS

To start - Southside Fizz £15

During Lunch - Charlie Chaplin £14

Digestive - Sidecar £18