



SUNDAY LUNCH

“PRANZO DOMENICALE”

12PM-4PM

SHARING MEZZE PLATTER, MAIN COURSE & DESSERT

58pp

WELCOME DRINK

ELIXIR

cucumber, apple, citrus,

SELECTION OF FOCACCIA, ANTIPASTI AND SMALL PLATES FROM ITALY

MAIN CHOOSE FROM

PAPPARDELLE RAGU

slow cooked beef, tomato sauce, parmesan

CANNELLONI (V)

smoked tomato & parsley salad, black garlic mayo

BABY CHICKEN

mustard and Amalfi lemon, chicken jus

BURNT HISPI CABBAGE (VG)

parsnip puree, date molasses, smoked almonds, black garlic

SLOW COOKED LAMB

cretan wild greens
add on £24

WHOLE SEABREAM SPETSOTA

fennel, tomato, olives, capers, onion

DESSERT CHOOSE FROM

ORANGE CAKE

pineapple sorbet

NONNA TIRAMISU

mascarpone, savoiardi biscuits, coffee.

add on £9pp

unlimited portion

BOUGATSA

semolina custard, phyllo pastry, cinnamon

TSOUREKI

“french toast” brioche, pistachio cremeux, sour cherry

ALL ADDITIONAL MEZZE ITEMS WILL INCUR AN EXTRA CHARGE. PLEASE REQUEST THE PRICE LIST OR MENU FROM YOUR SERVER OR ANY TEAM MEMBER FOR DETAILS.



(V) vegetarian (VG) vegan

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 14.5% will be added to your bill. Cover charge £2 per person. Please scan QR code to find out allergen and nutrition information.