



Pranzo della Nonna Brunch

£34.50 per person (minimum 2)

With Aperol Spritz

£45.50 per person with alcohol

(Bottomless Prosecco / Aperol Spritz / Mimosa cocktails*)

Focaccia, balsamic & olive oil (G,Sd)

Artichoke salad, sundried tomatoes, olives, balsamic & parmesan (M,N)

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Tagliatelle, wild board ragu & parmesan (E,G,M,Ce,Sd)

OR

Ricotta ravioli, asparagus & garden peas (E,G,M)

OR

Grilled baby chicken, frisee salad, anchovies,

black olives & sundried tomatoes (Sd,F,Mu)

OR

Celeriac steak, almond foam & hazelnut dressing (N)

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Aperol Tiramisu (E,M,G,S)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)

Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

If you have any specific dietary requirements or allergy, please let your server know. While we will do our very best to accommodate you, Unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill. All proceeds from the service charge go to our team. Prices are inclusive of VAT.

***Brunch with bottomless Prosecco and Cocktails is restricted to a 1-hour and a half time slot**