



## BRUNCH

*Choose 3 antipasti and a sharing main - 60 per 2 person sharing*

*Add a bottle of champagne - 50*

### BREAKFAST

#### Coconut yoghurt

*fresh berries, granola, berry compote* (VE)(GF) - 10

#### Rucola Pancakes

*winter berry compote, vanilla Chantilly cream, maple syrup*  
(E)(G)(MI) - 12

#### Uova in Camicia

*sourdough pizza base, Arrabbiata sauce, poached eggs,  
hollandaise - Prosciutto, Smoked salmon or Spinach*  
(E)(F)(G)(L)(MI)(S) - 15

### SALADS

#### Heirloom Tomato Salad

*vegan ricotta, green verbena, pickled shallots, aged balsamic  
dressing* (S)(SO)(GF)(VE) - 9 / 15

#### Rucola Ceasar

*gem lettuce, anchovies, focaccia croutons, Parmesan*  
(MI)(F)(MU)(S)(SO)(G) - 10 / 16

### PIZZA

#### Margherita

Sicilian plum tomato, mozzarella (G)(MI)(V)(L) - 17

#### Prosciutto & Rocket

Sourdough base, basil tomato sauce, aged parmesan  
(G)(MI)(L) - 19

### ANTIPASTI

#### Grilled courgette

*fresh milk ricotta salad* (MI)(G)(L)(S)(V) - 6

#### Fritto misto

 (MI)(F)(CR)(G) - 6

#### Peperonata

 (VE)(GF) - 5

#### Baked Scamorza

 (MI)(G)(L)(S)(V) - 7

#### Sardine crostini

*tomato, onion, garlic* (G)(F)(S)(L) - 5

### MAINS

#### Roast free range chicken

*garlic, rosemary, lemon, asparagus, rosti* (S) - 22

#### Cornish market fish

*purple sprouting broccoli, sea herbs* (F)(MI)(GF) - 27

#### Aubergine Parmigiana

*tomato, basil* (VE)(GF) - 21

## DESSERTS

**Milk chocolate hazelnut "mini doughnuts"** (E)(G)(MI)(N)(V) - 8

**Tiramisu** (E)(MI)(G)(V) - 8

**Selection of ice cream and sorbet** (MI)(V)(GF)(E)(N) - 6

(S) Sulphites & Sulphur Dioxide (G) Gluten (N) Nuts (PN) Peanuts (E) Egg (F) Fish (CR) Crustaceans (Mo) Molluscs

(Mu) Mustard (SE) Sesame (L) Lupin (MI) Milk (SO) Soya (C) Celery (GF) Gluten Free (VE) Vegan (V) Vegetarian

Whilst we take precautions to prevent cross contamination, food may contain traces.

**Please inform staff of any allergies.**

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to the bill.