

Thursday 29 July

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Dinner

Starters

Gazpacho 6.50

Turkish yoghurt soup 5.50

Steamed mussels, fennel, anise, cream 6.50

Seared pigeon, farika, cumin, sweet herbs 7.00

Crispy plaice, pinenut tarator, baby gem 7.00

Prosciutto di San Daniele, marinated artichokes 7.50

Mains

Tagliatelle, girolles, parsley, garlic 15.50

Wood roast hake, borlotti beans, spinach, tomato 16.50

Wood roast lamb rump, slow cooked marrow, allspice, yoghurt, walnuts 16.50

Wood roast sardines, cucumber, chilli & chickpea salad, harissa 15.50

Wood roast poussin, aubergine, wood roast cherry tomatoes, oregano 16.00

Sides

Garden leaf salad 3.50

Wood roast potatoes 3.50

Service not included

An optional 10% service charge will be added to parties of 8 or more