



## SPRING LUNCH MENU

(Available Monday to Thursday)

### SPECIALS

- OPEN SANDWICH  
& SOUP €10
- SPECIAL OF THE  
DAY  
(SEE SERVER)

### STARTERS

- Wild Boar Meatballs / Taggianesca Black Olives / Tomato
- Salad of Castelfranco Veneto Radicchio / Five Mile Town Goat Cheese / Apple / Pine Nuts **(V,GF)**
- Homemade Tortellini of Slow Cooked Beef Shin/ Artichoke Pure' **(N)**
- Daily Soup (Change daily) **(V,GF)**

### MAINS

- Roast Cod / Purple Broccoli / Pancetta Cream / Raisin & Shallot
- Slow Cooked Lamb Shoulder / Caponata / Wild Garlic / Asparagus **(GF)**
- Rabbit Pappardelle / Pancetta / Sage / Hazelnut
- Green Risotto / Broad Bean / Courgette / Buffalo Ricotta **(V,GF)**
- Fritto Misto Italian Style / Selection of White Fish / Black Squid Ink Aioli
- 5oz Striploin / Parmesan / Tomatoes / Aged Balsamic/ Rocket **(€4 extra)**

### DESSERTS

- Caramelised Pear /Sherry Mascarpone/ Amaretti Biscuit **(V)**
- Salted Caramel Tart / Vanilla Ice Cream / Honeycomb **(V)**
- DOP Gorgonzola / Chestnut Honey / Artisan Biscuits)

Starters	€5
Mains	€14
Desserts	€4

V = Vegetarian GF= Gluten Free N=Nuts  
12.5% Service charge applies for parties of 5 or more  
ALLERGEN MENU AVAILABLE ON REQUEST