

June 19



---

## WORKING LUNCH

---

2 course £20 3 course £25

### Starters

Ricotta Zeppole & nduja  
Warm veal salad, horseradish, bitter leaves  
Smoked cod roe, aioli  
& espelette pepper

### Mains

Polpette al sugo & polenta  
Squash risotto  
Chicken schnitzel, rocket salad

### Desserts

Panna cotta & berries  
Pistachio and cardamom cake,  
curry leaf ice cream  
Cornish yarg, chutney

All sides 4

Bitter leaves, sweet mustard dressing  
Spring greens, anchovy & red chilli  
Jersey royals