

Hai Cenato ?

By Jason Atherton and Paul Hood

SET LUNCH MENU

Wye valley asparagus, salted cod, wild garlic

Isle of Wight heirloom tomato salad, burrata,
basil & pine nut pesto

Sage gnocchi, smoked ham hock, spring peas & broad beans

San Marzano delux, London mozzarella, gorgonzola, taleggio,
parmigiano

Two courses / 12.95

Please inform your server of any allergies or dietary requirements. Our kitchen uses nuts
‡ regrettably we cannot guarantee that any of our dishes are completely free of traces.
All prices include VAT, a discretionary 12.5% service charge will be added to your bill.