

## SET LUNCH

**Wednesday & Thursday 12-2:30pm**

**2 course - £22**

**3 course - £25**

## TO START

Nocellara olives (v) (ve) 4.00

Sourdough, extra virgin olive oil & aged balsamic OR Chive Southdown butter (v) 3.50

Zucchine Fritte (v) 5.50

## OYSTERS

Whitstable Oysters Au Naturel - three for 8.50 or six for 15.00

Whitstable Oysters ponzu, cucumber, caviar - three for 9.50 or six for 17.00

## STARTERS

Potato & mussel cannellone, seafood blanquette, basil oil

Nduja & provolone arancino, tomato sauce, chive

Leek, potato & blue cheese soup, oregano croutons, parsley oil (v)

## MAINS

Battered local whiting fillet, Asian salad, dill mayonnaise

Tagliatelle, Italian sausage, mushroom, creamed parmesan

Mezze maniche 'alla norma', fried aubergine, tomato sauce, basil, ricotta (v)

## TO FINISH

Kingcott blue cheese, biscuits, pickled grapes, red onion chutney

Lemon & lime posset, mango, crunchy biscuits