



Set Lunch

Two Courses 19.50

Three Courses 24.50

Starter

Zuppa del giorno

Soup of the day, homemade
Tuscan bread (ve)

Bruschetta al salmone

Loch duart cured salmon,
pickles, ewes curd, butter sauce

Croquette

Beef cheeks croquettes, pear and
beef jus

Main Course

Pescato del giorno

Grilled brixham catch of the day, leek,
butternut squash, butter sauce

Faraona al forno

Roasted guinea fowl leg, mashed
potatoes, seasonal greens, brandy sauce

Risotto ai porri

Leek and gorgonzola risotto, walnuts (v)

Gnocchi alla romana

Traditional Roman gnocchi, butternut
squash, wild mushroom, guanciale

Dessert

Tiramisu

Our classic "la terra" tiramisu (v)

Zabaione

Eggnog mousse, blueberry, hazelnut praline (v)

Panna cotta

Vanilla panna cotta, pear
compote, amaretti crumble

Gelato o sorbetto

Three scoops of our ice cream
or sorbet selection (v)

I formaggi

Choice of Taleggio, Pecorino al fieno,
Ubriaco Rosso, Robiola
with biscuits, grapes, and wildflower honey (v)
(£4 Supplement for full board)

Tartufi

Selection of handmade truffles (v)

If you have any dietary requirements or allergies, please inform our restaurant team and we will be happy to adapt our dishes for you. Full details of allergen information is available on request.

A discretionary 10% service charge will be added to your bill, this charge is entirely optional and goes entirely to the staff.