



LHP - SET MENU

Villa di Corlo, Lambrusco Rossa Grasperossa di Castelvetro DOC, Emilia-Romagna ^{125ml} £5
Bubbly red with flavours of ripe plum, blackberry jam and a hint of cocoa with a bright acidity

0% Bittersweet “Sbagliato” £7
ANON Bittersweet Aperitif, Soda, Tonic, Cold-Brewed Tea, Orange Bitters
(Bitters approx 3ml 28.5% abv, can be made without on request)

SNACKS

Hart's Sourdough, Butter *(v) (d)* £4
Salted Catalan Almonds - *(n) (vg) (gf)* £4.20
Marinated Nocellara Olives - *(gf) (vg)* £4

2 Courses £21 / 3 Courses £26

STARTERS

Salt Baked Beetroot, Whipped Gorgonzola, Pickled Walnut, Tropea Onion *(d) (n) (gf)*
Bitter Leaf Salad, Walnut, Apple & Mustard Dressing *(vg) (gf) (n)*
Bruschetta of the Day
Braised Lentils, Roasted Delica Pumpkin, Beurre Noisette, Sage, Hazelnut *(gf) (v) (d) (n)*

MAINS

Agnolotti, Roasted Cherry Tomato, Roast Garlic, Mascarpone,
Fior di Latte, Thyme, Parmesan *(v) (d)*
Linguine, Slow-Roasted Datterini Tomato, Marinated Peppers, Fermented Chilli, Pangrattato *(vg)*
Add Parmesan +£1.50
Cappelletti, Toasted Pine Nut & Sheep's Curd, Fresh Peas, Semi-Dried Datterini Tomato, Ricotta Salata *(v) (d)*
Radiatori, Pork, Fennel & Chilli Ragu, Friarielli, Scamorza, Smoked Oil *(d)*
(supplement +£3)

DESSERTS

Meringue, Blood Orange, Homemade Ricotta, Honey & Pistachio *(n) (d) (gf) (v)*
Tiramisu *(d) (v)*
Affogato - Brickell's Vanilla Bean Ice Cream, Fresh Espresso *(d) (v) (gf)*

Homemade Limoncello ^{50ml} £4.50

Please inform your server of any allergies or intolerances, please note that NUTS are used in our small kitchen area, we therefore cannot guarantee any dish is free of traces. Gluten-free options available on request.

A discretionary 10% service charge will be added to your bill.

gf- gluten free vg - vegan v - vegetarian n - contains nuts d - contains dairy