

## BRUNCH MENU

2 COURSES WITH UNLIMITED MILLESIMATO BRUT PROSECCO OR BEER | £45 PER PERSON

\*UPGRADE TO UNLIMITED APEROL SPRITZ, SEASONAL BELLINI OR MIMOSA | £10 PER PERSON

### SNACKS

FOCACCIA, EXTRA VIRGIN OLIVE OIL (vg)  
OLIVES, PARSLEY, MINT, LEMON (vg)

### YOUR CHOICE OF:

#### SMALL PLATES

FRIGGITELLI PEPPERS, TAHINI SAUCE (VG)  
CHICKPEA PANELLE, FENNEL SEEDS, SALSA VERDE (VG)  
PASTA FRITTERS, GRANA PADANO SAUCE (V)  
SMOKED STRACCIATELLA, FOCACCIA CROSTINI, CRACKED BLACK PEPPER (V)

#### LARGE PLATES

RIGATONI ALLA NORMA (V)  
GIANT COUSCOUS, WILD SAUTEED MUSHROOM, MINT, FRESH TRUFFLE, ALMOND COULIS (VG)  
BEEF LASAGNE  
'NORMA' AUBERGINE PARMIGIANA (V)

### SIDES

SPINACH SALAD, CRISPY CHICKPEAS, SESAME DRESSING (VG) 8  
SPICE DUSTED FRIED POTATOES (VG) 8  
CHARRED HERITAGE CARROTS (VG) 8  
GRILLED BROCCOLI, ALEPPO SALT, LEMON DRESSING (VG) 8

We are happy to provide information on food allergies and intolerances on request.  
As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes.  
Please note some of our cheeses are unpasteurised. (v) vegetarian option (vg) vegan option.  
All prices are inclusive of VAT. A discretionary service charge will be added to your bill.