

# NORMA

## BRUNCH MENU

3 COURSES £37.5 PER PERSON

\*UPGRADE TO 90 MINUTES OF UNLIMITED PROSECCO OR BEER £15 PER PERSON

### SMALL PLATES

(TO SHARE)

PAN BAKED FRITTATA, MELTING PROVOLONE, HERBS (V)  
CHARCUTERIE BOARD, CHUTNEY, GRILLED FRUIT, WALNUTS  
CANNELINI BEAN HUMMUS, HARISSA, FOCACCIA CROSTINI (VG)

### YOUR CHOICE OF:

LARGE PLATES

MEAT BALLS, TOMATO AND BASIL SAUCE, FOCACCIA  
GIANT COUSCOUS, WILD SAUTEED MUSHROOM, MINT, FRESH TRUFFLE, ALMOND COULIS (VG)  
CANELONI, RICOTTA, PINENUTS, SUNDRIED TOMATO, RAISINS (V)  
'NORMA' AUBERGINE PARMIGIANA (V)

DESSERT  
(TO SHARE)

RICOTTA AND CHERRY CHEESECAKE (V)  
CREMA BRUCIATA (V)

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.