

LUNCH MENU

2 COURSE - 35
3 COURSE - 45

FOCACCIA E OLIO - 6PP

ENTREE

VITELLO TONATO

STRACCIATELLA, BASIL OIL, PICKLED EGGPLANT

DUCK RAGU SUPPLI, PECORINO FONDUE

PERFECT EGG, PARMESAN & PORCINI VELOUTE, ALMOND CRUMBLE

PASTA

SPAGHETTI ALLA CARBONARA

RIGATONI POMODORO & STRACCIATELLA

GNOCCHI, KING PRAWNS, FRIED SAGE

MAINS

STEAK FRITES, SAUCE POIVRE

BEEF CHEEK BOURGUIGNONNE, VICHY CARROTS

POACHED AND ROASTED OCTOPUS TENTACLE, CAPONATA, GREMOLATA,
FRIED KALE

SIDES

DRESSED LEAVES - 15

WARM FAGIOLINI, CONFIT SHALLOTS, GARLIC, GRATED COMTE CHEESE - 18

CAULIFLOWER GRATIN, BECHAMEL & PARMESAN - 19

LA MADONNA

BAR RESTAURANT

DESSERTS

TIRAMISU - 14

COCONUT & RASPBERRY PANNA COTTA - 18

STRAWBERRIES & CREAM PAVLOVA - 21

HOT DRINKS

ESPRESSO / DOPPIO - 4/5

LONG BLACK / WHITE COFFEE - 5

HOT CHOCOLATE/ CHAI LATTE - 6

ALTERNATIVE MILK - 0.8

SOY MILK / ALMOND MILK / OAT MILK / LACTOSE FREE MILK

TEA - 6

ENGLISH BREAKFAST / EARL GREY / PEPPERMINT / JASMINE
HONEYDEW GREEN TEA / CHAMOMILE / LEMONGRASS & GINGER

DIGESTIVES

30 ML

COGNAC HENNESSY XO - 55

GRAHAM'S 10 YEAR OLD TAWNY PORT - 20

OFFLEY 20 YEAR OLD TAWNY PORT - 50

HELLYERS ROAD DISTILLERY 10 YEAR OLD
OLOROSO DE JEREZ SINGLE MALT WHISKY - 33

EL DORADO 15 YEAR OLD RUM - 19