

LUNCH BY BLANCHE

WEEK #44 • SERVED MONDAY - FRIDAY 11.30 • 14.00
INCLUDING SALAD, SOUP, HOME BAKED BREAD, COFFEE & CAKE

WEEKLY

BRASATO AL BAROLO 189:-

Beef slow cooked in red wine, served with polenta & vegetables (S,CE,MP)

SUQUET DE PEIX 169:-

Rustic fish stew with potatoes, tomatoes, paprika & saffron (F,C,S,N)

POLLO AL LIMONE 179:-

Chicken served with a lemon butter sauce, vegetables & couscous (S,MP)

CANNELLONI RICOTTA E SPINACI 169:-

Pasta filled with spinach and ricotta, covered in tomato sauce & baked with cheese (MP,G,E)

RIBOLLITA 159:-

A hearty dish of cannellini beans, kale, carrots, cabbage & autumn vegetables (CE)

VEAL POLPETTE 179:-

With tomato sauce, herbs & linguine (GL,S,L)

DESSERTLY

CRÈME BRÛLÉE 105:-

Classic vanilla Crème Brûlée with a crisp & caramelized top (L,MP,E)

WE WORK WITH CAREFULLY SELECTED INGREDIENTS

Please let us know if you have any allergies or dietary preferences.
We're happy to adjust dishes where possible - just let us know!

{GL} Gluten	{C} Crustaceans	{E} Egg	{VE} Vegan	{LE} Legumes
{L} Lactose	{F} Fish	{SE} Sesame	{S} Sulphites	{MP} Milk Protein
{N} Nuts	{MO} Molluscs	{V} Vegetarian	{SP} Spicy	{CE} Celery