

serra

SET LUNCH MENU

Two Courses 38 | Three Courses 45

STARTER

Orecchiette

Cime di Rapa, black olive

Fried Halloumi

lemon, roasted grapes

Minestrone Soup

ziti pasta

MAIN

Crispy Lamb Belly Salad

capers, baby gem, mint

Roasted Hake

marinated peppers

Spiced Cauliflower

tahini, dill, mint, basil

DESSERT

Dark Chocolate Turrón

roasted almond ice cream, puffed rice

Almond & Polenta Cake

candied bergamot, mascarpone

Cheese Selection

preserved figs (+12 supplement)

SIDES

Black Cabbage

chilli, garlic, lemon

10

Fried Potatoes

seaweed salt, saffron aioli

12

Bitter Leaves

orange, grain mustard

9

Rocket & Gem Salad

shallot, parmesan

9

WINE

Franz Haaz, Pinot Grigio,

Alto Adige, Italy, 2024

12

Château Coudray-Montpensier,

Chinon, Loire Valley, France, 2024

12

NON-ALCOHOLIC

Giant of Sequals

HerbAll, Divino Rosso, grapefruit,

12

Menu includes in-house filtered water, coffee, tea and infusions.

A 15% discretionary service charge will be added to your final bill. All prices are in Great British Pounds (GBP) inclusive of VAT. If you have any food allergies or intolerances, please inform your server. Our fish is sustainably sourced, either locally or through sustainably certified partners.