

serra

SET LUNCH MENU

Two Courses 38 | Three Courses 45

STARTER

Braised Beef Agnolotti

brodo, new season olive oil

Roasted Beetroot & Tardivo Salad

hazelnut pesto, rosella

MAIN

Grilled Corno Pepper

green harissa, black onion, pistachio

Marinated Bavette Steak

pepperonata, basil

DESSERT

Date & Sesame Pudding

caramelised milk crème, ice cream, za'atar

Ice Cream & Sorbet Selection

SIDES

Black Cabbage

chilli, garlic, lemon

10

Fried Potatoes

seaweed salt

9

Bitter Leaves

orange, grain mustard

9

Wild Rocket & Sweet 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, bitters

12

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