

mour

SET LUNCH

MONDAY – FRIDAY 12PM–3PM

2 COURSES £25 | 3 COURSES £31

Complimentary sourdough with whipped thyme brown butter (v)

STARTERS

Burrata / vegan stracciatella *seasonal tomatoes (v / vg)*

Avocado & quinoa salad *frizée, cherry tomatoes, lemon herb dressing (v)*

Mour than caesar *romaine lettuce, quail eggs, smoked pancetta*

MAINS

Seasonal mushroom risotto *soft herbs, aged balsamic (v)*

Beef ragu pappardelle *parmesan shavings*

Flamed cauliflower *coriander pistou, toasted almonds (vg)*

Chicken milanese *with your choice of chips or mixed salad*

DESSERT

Almost classic tiramisu *hazelnut biscuit*

Dark chocolate namelaka *sea salt, hazelnut crunch*

Affogato *homemade vanilla ice cream, espresso shot*

Glass of house wine £6 or spritz £9