

LUNCH MENU

SERVED 12-3

PASTAS

seafood linguine

fresh seafood of the day with a cherry tomato, garlic butter and white wine sauce with chilli and basil 18.50

mushroom and truffle casarecce

wild mushrooms, parmesan and a black truffle sauce topped with aged pecorino 14.50 (available as a risotto)

arrabbiata casarecce

add prawns, chicken or chorizo (£3) 11.50

slow cooked beef ragu

with fresh pappardelle, parmesan and a herb crumb 17.50

SALADS

crispy duck salad

crispy confit duck with pomegranate, mint, pickled fennel and an oriental dressing 15.50

grilled peach and burrata salad (gf)

served with prosciutto, rocket, basil, candied walnuts and a balsamic dressing 13

cibo salad bowl (v)

quinoa, baby gem lettuce, avocado, beetroot, hummus, carrot, sundried tomato, whipped feta, crispy kale, olive tapenade and a gremolata dressing 14.50

(vegan, vegetarian and gluten free options available upon request)

CIBO DISHES

truffle mushroom toast

wild mushrooms with a sherry cream, truffle and poached eggs, served on sourdough 12.50

parmesan hash brown mille-feuille (gf)

layers of crispy potato with whipped truffle creme fraiche, poached eggs and a parmesan crisp 11.50

crab toast

white crab with a brown crab mayo, avocado, pickled fennel, poached eggs, lemon hollandaise served on a toasted english muffin 16.50

chicken parmagiana

crispy chicken topped with a herbed tomato sauce, mozzarella, parmesan and a lemon brown butter, served with a seasoned garden salad 15.50

crispy iberian pork hash

slow cooked pork belly with a mustard glaze served with duck fat potatoes, bacon crumb, poached eggs and an apple ketchup 15.50

crab roll

butter toasted brioche with crab, tarragon mayonnaise, pickled celery, lemon and herbs, served with hasselback potatoes 16.50

SIDES

spanish garlic potatoes 3.95

truffle mashed potatoes 3.95

hasselback potatoes 3.95

charred tenderstem broccoli 3.95

house salad 3.95

garlic seasonal greens 3.95

garlic ciabatta 5

garlic ciabatta with mozzarella 6.50