



LONDON WALL BAR & KITCHEN

TWO COURSES £27
THREE COURSES £30

STARTERS

Wild mushroom arancini, beurre blanc, Parmesan (v)
English burrata, watercress, olive oil (v)
Antipasti of finocchiona, Parma ham, balsamic onions, cornichons

MAINS

Wild boar tortelloni, pomodoro and red wine sauce, pecorino
Butternut squash risotto, crispy sage, pumpkin seeds, Parmesan (v)
Hot-smoked salmon linguine, spinach, dill, parsley, lemon, crème fraîche

DESSERTS

Brioche butter pudding, Bourbon vanilla gelato (v)
Nutella, banana and pistachio pizzetta (v)
Clementine panna cotta



(v)=Vegetarian

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

If you have a specific allergy or dietary requirement, please let us know.

We would love to tell you what's in our food to assist you with your choice.

A discretionary 10% service charge will be added to your bill.