

## Aperitivo

### Sandeman White Port & tonic

Served with a fresh orange garnish. A great lower alcohol (19.5% abv) alternative to a G&T! Pairs perfectly with fish, seafood and salty snacks  
6.50



## Aperitivo

### Winter Spritz

Aperol Spritz with a seasonal twist!  
Aperol, Prosecco, cranberry, soda & orange  
9.95

## LUNCH MENU

Served 12 - 5pm daily

Buffet lunch is also available between 12.15pm-2.00pm for 17.50 per person

\*these dishes are available in the bar area until 9pm

### Antipasti\*

*Sharing mezzes, perfect paired with glass of Prosecco*

The Affettato Italian cured meats, sourdough garlic bruschetta, hummus & crudités, baby mozzarella, sundried tomato, olives	D-G-S-SD-MU	19.00
The Vegetariano (v) Hummus & crudités, sourdough garlic bruschetta, tomato bruschetta, sundried tomato, baby mozzarella, olives	D-G-S-SD-MU	15.00

### Classics

Homemade soup of the day ✓		5.95
Spaghetti with your choice of sauce:		
Garlic, extra virgin olive oil, chilli ✓	SD-G	10.50
Bolognese	SD-G	11.50
Black truffle Carbonara with Pancetta	SD-G-D-E	12.50

### Sandwiches

The Lifehouse Club* Free-range chicken, bacon, lettuce, tomato, egg mayonnaise	D-E-G-S-SD	12.00
Italian-style open sandwich with sourdough bruschetta and your choice of toppings:		
Parma ham, baby mozzarella, sundried tomato, rocket leaves, chilli dressing	SD-G	10.50
Avocado, Greek feta cheese, cherry tomato, extra virgin olive oil (v)	G-SD-D	11.00
Smoked salmon, pickled cucumber, lettuce leaves, baby capers	F-SD-S-G	12.00

### Salads

Lady Byng ( <i>Lady Byng was the original Lady of Thorpe Hall and historic gardens</i> ) Prawns, olive oil, iceberg, cucumber, pomegranate dressing	F-SD-S-SE	14.00
Lamb koftas with coriander leaves, shaved zucchini, lime yoghurt dressing, flaked almonds	SD-D-N-MU-G	14.50
Ugo's autumn salad ✓ rainbow carrots, piccolo parsnips, edamame beans, pomegranate, pumpkin seeds, spinach leaves, radicchio di Treviso & Ugo's dressing	S-SD-SE	9.50
<i>Add protein booster:</i>		
<i>chicken</i>		17.00
<i>salmon</i>	F	18.00
<i>boiled egg</i>	E	10.00

### Sides\*

Italian fries ✓		3.60
Garlic & rosemary potato wedges ✓		3.60
Mixed salad leaves ✓		3.20
Broccoli and sugar snaps ✓		3.60
Buttered new potatoes	D	3.40

#### Allergens key

d dairy | f fish | g gluten | n nuts | ce celery | e eggs | p peanuts | l lupin | m molluscs | mu mustard | s soya  
sd sulphur dioxide | se sesame seeds | c crustaceans | ✓ vegan  
we are unable to guarantee a 100% nut-free preparation environment