LUNCH & EARLY EVENING MENU

и:30АМ - 6:30РМ

Monday - Friday

Two courses 16.50



Creamed white onion soup

Caramelised onion, truffle mascarpone, crispy sage and Cheddar croutons

Bang bang chicken

Crispy chicken, peanut, cucumber, baby gem and radish salad, sweet chilli and peanut dressing

Mini Fishcake

Smoked haddock and salmon fishcake, fennel and dill salad, horseradish and mustard dressing



Sweet potato Keralan curry

Chickpeas, broccoli, coriander and coconut served with rice on the side

Braised beef shin

Wild mushrooms, mashed potato and red wine sauce

Roast salmon

Red pepper, olive and chimichurri fregola, lemon and baby basil

Steak, garlic butter and thick cut chips

Chargrilled minute steak, garlic butter, thick cut chips and watercress £3.95 supplement

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Peas, sugar snaps and baby shoots	3.25	Creamed spinach, toasted 3.95	5
Thick cut chips	3.75	pine nuts and grated Parmesan	
Truffle and Parmesan chips	4.50	Sprouting broccoli, lemon oil 3.75 and sea salt	Ś
Olive oil mashed potato	3.50	San Marzanino tomato and basil 3.95	ξ.
Jasmine rice with toasted sesame	3.50	salad with Pedro Ximenez dressing	•
Green beans and roasted almonds	3.75	Baked sweet potato, harissa coconut 3.75	5
Herbed green salad	3.25	"yoghurt", mint and coriander dressing	



DESSERTS

Blackberry panna cotta

Set vanilla cream with blackberries

Fourme d'Ambert

French blue cheese from the Auvergne region, served with rye crackers, apple and celery

Vanilla ice cream

Served with warm salted caramel sauce

A discretionary optional service charge of 12.5% will be added to your bill.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy.

Consuming raw or undercooked meals may increase your risk of foodborne illness.