

# LUNCH & EARLY EVENING MENU

## TWO COURSES

16.95

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21.50

### STARTERS

#### GARDEN PEA SOUP

Served with crushed peas and edible flowers

#### CRAB CAKE

Tomato salsa, lime wedge, chilli, spring onion and coriander

#### DUCK LIVER PARFAIT

Pear and ginger compote, tamarind glaze and sourdough toast

### MAINS

#### TOSSED ASIAN SALAD

Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce

#### GRILLED CHICKEN PAILLARD

Piperade, harissa and coconut dressing, shaved fennel, rocket

#### PAN-FRIED SEA BREAM

Cracked durum wheat, cauliflower, golden raisins, chimichurri and red pepper tapenade

#### STEAK, EGG AND THICK CUT CHIPS

Thinly beaten rump steak, thick cut chips and a fried hen's egg  
£3.95 supplement

### SIDES

Peas, sugar snaps and baby shoots	3.50
Thick cut chips	3.95
Truffle and Parmesan chips	4.95
Extra virgin olive oil mashed potato	3.75
Jasmine rice with toasted coconut and coriander	3.50
Green beans and roasted almonds	3.95
Green leaf salad with mixed herbs	3.25

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	3.95
Sprouting broccoli, lemon oil and sea salt	4.25
San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25

### DESSERTS

#### TROPICAL SORBET

With lime, coconut and white chocolate sauce

#### CAMEMBERT

Unpasteurised soft French cheese, served with rye crackers, apple and celery

#### LEMON POSSET

With poppy seed shortbread

*Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.*

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