

LUNCH & EARLY EVENING MENU

11.30am - 10:00pm
Monday - Thursday

11.30am - 7:00pm
Friday

Two courses
14.95

Three courses
18.50

STARTERS

Cream of cauliflower soup
Served with crumbled Stilton,
capers and parsley

Kiln-roast salmon
Potted kiln-roast salmon with
lemon, dill crème fraîche and
granary toast

Coppa ham
Italian cured ham, celeriac salad,
toasted ciabatta

MAINS

Wild mushroom risotto
Vicenza cheese, toasted pine nuts
with sage and a rocket salad

Chicken supreme
Ras el hanout crust, polenta, spinach
and a Moroccan red wine sauce

Sea bream
Fennel, apple and watercress salad,
chive and Champagne veloute

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	Green beans and roasted almonds	3.95
Thick cut chips	3.95	Green leaf salad with mixed herbs	3.25
Truffle and Parmesan chips	4.75	Truffle mashed potato	4.50
Extra virgin olive oil mashed potato	3.75	Sprouting broccoli, lemon oil and sea salt	4.25
Jasmine rice with toasted sesame	3.50	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95



DESSERTS

Yoghurt sorbet
With a strawberry sauce and
shortbread

Fourme d'Ambert
A French blue cheese from the
Auvergne region, served with rye
crackers, apple and celery

Crème brûlée
Classic set vanilla custard with
caramelised sugar crust

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.