

LUNCH & EARLY EVENING MENU

11.30am - 10:00pm
Monday - Thursday

11.30am - 7:00pm
Friday

Two courses
14.95

Three courses
18.50

STARTERS

Tomato and basil soup
Served with red pepper
and black olives

Whipped ricotta with pistachio
Shaved courgette, endive
and croutons

Ham hock croquette
Pulled ham, potato and parsley
croquette, celeriac and apple
salad, wholegrain mustard and
maple dressing

MAINS

**Chargrilled aubergine
with quinoa and mushrooms**
Tomato sauce, pesto, toasted almonds,
Vicenza cheese and tzatziki

Cod goujons
Tartare sauce and thick cut chips

Chargrilled paillard of chicken
Smoked aubergine, courgette,
sun-blushed tomatoes and rocket

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 leaf salad with mixed herbs	3.25
Thick cut chips	3.95	Truffle mashed potato	4.50
Truffle and Parmesan chips	4.95	Sprouting broccoli, lemon oil and sea salt	4.25
Extra virgin olive oil mashed potato	3.75	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Jasmine rice with toasted coconut and coriander	3.50	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Green beans and roasted almonds	3.95		



DESSERTS

Yoghurt sorbet
With a strawberry sauce
and shortbread

Rich chocolate mousse
Dark chocolate mousse with
raspberries and a salted, crunchy,
hazelnut caramel topping

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

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.