

LUNCH & EARLY EVENING MENU

11:30AM - 6:30PM | Monday - Friday

Two courses

19.95

Three courses

24.95

STARTERS

Gratinated goat's cheese salad

Green beans,
olives and basil

Crab cake

Tomato salsa, lime
wedge and coriander

Honey-baked ham

Ham, caper, crème fraîche and
wholegrain mustard rillettes,
Piccalilli mayo, cornichons
and toast

MAINS

Roasted butternut

Buckwheat, chickpea, pumpkin seeds
and pomegranate with vegan cheese,
harissa sauce and coriander dressing

Roast cod

Truffle orzo, garlic butter,
spinach and watercress

Roasted chicken breast

Peas, sugar snaps and
tarragon cream sauce

Steak, egg and thick cut chips

Chargrilled minute steak, garlic butter, thick
cut chips, fried hen's egg and watercress
(4.50 supplement)

SIDES

Peas, sugar snaps and baby shoots

3.95

Chips

4.50

Truffle and Parmesan chips

5.50

Olive oil mashed potato

4.50

Jasmine rice with toasted sesame

4.50

Green beans and roasted almonds

4.75

Herbed green salad

3.95

Creamed spinach, toasted

4.75

pine nuts and grated Parmesan

Sprouting broccoli, lemon oil

4.50

and sea salt

San Marzanino tomato and basil

4.75

salad with Pedro Ximénez dressing

Baked sweet potato, harissa coconut

4.50

“yoghurt”, mint and coriander dressing

DESSERTS

Vanilla ice cream

Served with warm salted
caramel sauce

Lemon Posset

Meringue, basil and poppy
seed shortbread

Cashel Blue

A Irish cheese from the
Tipperary region, served with
rye crackers, apple and celery

A discretionary optional service charge of 12.5% will be added to your bill. Service charge is distributed amongst the entire team.

Allergen charts can be found at the waiters stations or your waiter can bring you a copy.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed.

Detailed allergen information is available on request. We cannot guarantee the total absence of allergens in our dishes.

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