

LUNCH & EARLY EVENING MENU

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

Two courses

21.95

Three courses

25.95

STARTERS

Truffled Asparagus

Soft boiled egg, truffle mayo, asparagus, Parmesan crisp and a vinaigrette

Crab & Apple

Picked crab and dill crème fraîche, apple, brioche, apple, chilli, lime & yoghurt dressing

Bang bang chicken

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

MAINS

Pea and asparagus risotto

Peas, crème fraîche, rocket, grilled goat's cheese and watercress

Hoisin-glazed crispy duck leg

Pak choy, coriander mashed potatoes, sesame seeds, steamed broccoli and red wine sauce

Roast salmon

Red pepper, fregola, black olive and chimichurri

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	Green beans and roasted almonds	4.75
Thick cut chips	4.50	Green leaf salad with mixed herbs	3.95
Truffle and Parmesan chips	5.50	Truffle mashed potato	4.95
Extra virgin olive oil mashed potato	4.50	Sprouting broccoli, lemon oil and sea salt	4.50
Jasmine rice with toasted sesame	3.95	San Marzanino tomato and basil salad with Pedro Ximénez dressing	4.75



DESSERTS

Malted Banana ice cream

Served with warm salted caramel sauce

Strawberry panna cotta

Set vanilla cream, basil and fresh strawberries

Cashel blue

An Irish cheese from the Tipperary 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.