

# LUNCH & EARLY EVENING MENU

11:30am - 10:00pm  
Monday - Wednesday

11:30am - 6:30pm  
Thursday - Friday

**Two courses**  
21.95

**Three courses**  
25.95

## STARTERS

### Tomato and basil soup

Served with red pepper and black olives

### Kiln-roast salmon

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

### Ham hock croquette

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

## MAINS

### Sweet potato & chickpea Keralan curry

Chickpeas, broccoli, coriander, coconut, chilli and jasmine rice

### Roasted chicken breast

Cheesy polenta cake, spinach, red wine and rosemary sauce

### Sea bream

Crushed potatoes with fennel, spinach and baby basil

### 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

### Vanilla ice cream

Served with warm salted caramel sauce

### White chocolate mousse

Raspberries, pistachio and chocolate shards

### Cooleeny Camembert

Unpasteurised soft cheese, 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.*

