

LUNCH & EARLY EVENING MENU

11.30am - 10:00pm
Monday - Thursday

11.30am - 7:00pm
Friday

Two courses - 16.50

add a G&T - 25.50

Three courses - 21.00

add a G&T - 30.00

STARTERS

Cream of cauliflower soup

Served with crumbled Stilton, capers and parsley

Goat's curd and fig

Chicory, crushed hazelnuts and truffle honey

Bang bang chicken

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

MAINS

Roast butternut squash with grains

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing

Roasted chicken breast

Olive oil mashed potato, watercress and Bourguignon sauce with bacon lardons

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	4.95	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

Malted banana ice cream

With salted caramel sauce

Camembert

Unpasteurised soft French cheese, 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.