

LUNCH & EARLY EVENING MENU

TWO COURSES

16.95

THREE COURSES

21.50

STARTERS

GARDEN PEA SOUP

Served with crushed peas and edible flowers

CRAB CAKE

Tomato salsa, lime wedge, chilli, spring onion and coriander

DUCK LIVER PARFAIT

Pear and ginger compote, tamarind glaze and sourdough toast

MAINS

TOSSED ASIAN SALAD

Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce

GRILLED CHICKEN PAILLARD

Piperade, harissa and coconut dressing, shaved fennel, rocket

PAN-FRIED SEA BREAM

Cracked durum wheat, cauliflower, golden raisins, chimichurri and red pepper tapenade

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	Sprouting broccoli, lemon oil and sea salt	4.25
Truffle and Parmesan chips	4.95	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Extra virgin olive oil mashed potato	3.75	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Jasmine rice with toasted coconut and coriander	3.50	Green beans and roasted almonds	3.95
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	3.95		

DESSERTS

TROPICAL SORBET

With lime, coconut and white chocolate sauce

CAMEMBERT

Unpasteurised soft French cheese, served with rye crackers, apple and celery

LEMON POSSET

With poppy seed shortbread

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.