



LUNCH & EARLY EVENING MENU



Monday – Friday | 11.30am – 6.30pm

Two courses - 17.50

Three courses - 21.00

{ STARTERS }

Cream of cauliflower soup
*Served with crumbled Stilton,
capers and parsley*

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

Coppa ham
*Italian cured ham, celeriac salad,
toasted ciabatta*

{ MAINS }

Wild mushroom risotto
*Vicenza cheese, toasted pine nuts
with sage and a rocket salad*

Chicken supreme
*Ras el hanout crust, polenta, spinach
and a Moroccan red wine sauce*

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	4.75	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 }

Yoghurt sorbet
*With a strawberry sauce and
shortbread*

Fourme d'Ambert
*A French blue cheese from the
Auvergne region, 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.