



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*

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.