



LUNCH & EARLY EVENING MENU



Monday – Friday | 11.30am – 6.30pm

Two courses - 17.50

Three courses - 21.00

{ STARTERS }

Creamed white onion soup
Caramelised onion, toasted brioche and truffle mascarpone

Smoked mackerel
Smoked mackerel rillettes with pepper and granary toast

Shredded beef
Mustard beef with cornichons, lamb's lettuce and granary toast

{ 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
Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing

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	Truffle mashed potato	4.50
Truffle and Parmesan chips	4.95	Sprouting broccoli, lemon oil and sea salt	4.25
Extra virgin olive oil mashed potato	3.75	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Jasmine rice with toasted coconut and coriander	3.50	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Green beans and roasted almonds	3.95		

{ DESSERTS }

Vanilla ice cream
Served with warm salted caramel sauce

Fourme d'Ambert
A French blue cheese from the Auvergne region, served with rye crackers, apple and celery

White chocolate mousse
Pistachio and raspberries

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.