



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	Creamed spinach, pangrattato,	3.95
Thick cut chips	3.95	toasted pine nuts and grated Parmesan	
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	3.95
Jasmine rice with toasted coconut and coriander	3.50	salad with Pedro Ximénez dressing	
Green beans and roasted almonds	3.95	Baked sweet potato, harissa coconut	4.25
Green leaf salad with mixed herbs	3.25	"yoghurt", mint and coriander dressing	

{ 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.