



LUNCH & EARLY EVENING MENU



Two courses - 16.95

Three courses - 21.50

{ STARTERS }

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

Dressed crab
*Dill crème fraîche on toasted
brioche, apple and chilli*

Duck liver parfait
*Pear and ginger compote, tamarind
glaze and sourdough toast*

{ MAINS }

Roast butternut squash with grains
*Buckwheat, chickpeas, pumpkin seeds, sesame
and pomegranate with crumbled feta cheese,
harissa sauce and coriander dressing*

Chicken saltimbocca risotto
*Grilled chicken, saffron risotto,
prosciutto crudo and sage*

Cod goujons
Tartare sauce and thick cut chips

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	3.75	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	3.95
Thick cut chips	3.95	Sprouting broccoli, lemon oil and sea salt	4.50
Truffle and Parmesan chips	5.25	San Marzano tomato and basil salad with Pedro Ximénez dressing	3.95
Extra virgin olive oil mashed potato	3.95	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	4.25		
Green leaf salad with mixed herbs	3.50		

{ DESSERTS }

Vanilla ice cream
*Served with warm
salted caramel sauce*

Camembert
*Unpasteurised soft French cheese,
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.