

LUNCH & EARLY EVENING MENU

11:30AM - 6:30PM | Monday - Friday

Two courses

17.50

Three courses

21.00

STARTERS

Gratinated goat's cheese salad

Green beans, apple, olives and basil

Crab cake

Tomato salsa, lime wedge, chilli, spring onion and coriander

Honey-baked ham

Ham, caper, crème fraîche and wholegrain mustard rilletes, Piccalilli mayo, cornichons and granary toast

MAINS

Sweet potato Keralan curry

Chickpeas, broccoli, coriander, coconut, chilli and jasmine rice

Chicken Caesar salad

Grilled chicken, baby spinach, avocado, cos lettuce, sourdough croutons and Parmesan dressing

Roast salmon

Fennel, dill, orange and watercress salad, lime crème fraîche 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	Truffle mashed potato	4.50
Thick cut chips	3.95	Creamed spinach, toasted pine nuts and grated Parmesan	4.25
Truffle and Parmesan chips	4.75	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 sesame	3.50	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Green beans and roasted almonds	3.95		
Green leaf salad with mixed herbs	3.50		



DESSERTS

Yoghurt sorbet

With a strawberry sauce and shortbread

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.