

LUNCH & EARLY EVENING MENU

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

Two courses

17.50

Three courses

21.00

STARTERS

Cream of cauliflower soup

Served with crumbled Stilton, capers and parsley

Kiln-roast salmon

Potted kiln-roast salmon with lemon, dill crème fraîche and granary toast

Coppa ham

Italian cured ham, celeriac salad, toasted ciabatta

MAINS

Wild mushroom risotto

Vicenza cheese, toasted pine nuts with sage and a rocket salad

Chicken supreme

Ras el hanout crust, polenta, spinach and a Moroccan red wine sauce

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	4.75	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

Yoghurt sorbet

With a strawberry sauce and shortbread

Fourme d'Ambert

A French blue cheese from the Auvergne region, 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.