

LUNCH & EARLY EVENING MENU

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

Two courses

16.95

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.