

LUNCH & EARLY EVENING MENU

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

Two courses

16.50

Three courses

21.00

STARTERS

Tomato and basil soup

Served with red pepper and black olives

Whipped ricotta with pistachio

Shaved courgette, olive and croutons

Ham hock croquette

Pulled ham, potato and parsley croquette, celeriac and apple salad, wholegrain mustard and maple dressing

MAINS

Chargrilled aubergine with quinoa and mushrooms

Tomato sauce, pesto, toasted almonds, Vicenza cheese and tzatziki

Chargrilled paillard of chicken

Smoked aubergine, courgette, sun-blushed tomatoes and rocket

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	3.50	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

Yoghurt sorbet

With a strawberry sauce and shortbread

Rich chocolate mousse

Dark chocolate mousse with raspberries and a salted, crunchy, hazelnut caramel topping

Fourme d'Ambert

A French blue cheese from the Auvergne region, served with rye crackers, apple and celery

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.