

LUNCH & EARLY EVENING MENU

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

Two courses
16.50

Three courses
21.00

STARTERS

Cream of cauliflower soup

Served with crumbled Stilton, capers and parsley

Bang bang chicken

Crispy chicken, peanut, cucumber, baby gem and radish salad, sweet chilli and peanut dressing

Crab

Watermelon, avocado, radish and coriander

MAINS

Roasted butternut squash risotto

Ras el hanout seasoned butternut squash and grilled goat's cheese with sage and watercress

Wild mushrooms and duck

Creamed mushrooms and duck on toasted brioche, with a fried duck egg

Roast pollock

Smoked paprika, butter bean and tomato ragout, roasted pepper

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	3.25
Thick cut chips	3.75
Truffle and Parmesan chips	4.50
Olive oil mashed potato	3.50
Jasmine rice with toasted sesame	3.50
Green beans and roasted almonds	3.75
Herbed green salad	3.25

Creamed spinach, toasted pine nuts and grated Parmesan	3.95
Sprouting broccoli, lemon oil and sea salt	3.75
San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	3.75

DESSERTS

Strawberry ice cream
with pistachios and a white chocolate sauce

Camembert
Pasteurised soft French cheese, served with rye crackers, apple and celery

Lemon posset
with poppy seed shortbread

A discretionary optional service charge of 12.5% will be added to your bill.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.