

LUNCH & EARLY EVENING MENU

TWO COURSES

16.95

THREE COURSES

21.50

STARTERS

TOMATO AND BASIL SOUP

Served with red pepper and black olives

CRAB AND DILL CREAM

Watermelon, crushed avocado, radish and coriander

COPPA HAM

Italian cured ham, celeriac salad, toasted ciabatta

MAINS

GARDEN PEA RISOTTO

Served with goat's cheese, rocket and baby shoot salad

CHARGRILLED CHICKEN CURRY

Jasmine rice, sweet potato crisps, chilli and spinach

ROAST SALMON FILLET

Farro grains, sun-blushed peppers, courgetti, chimichurri and red pepper tapenade

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	Creamed spinach, pangrattato,	3.95
Thick cut chips	3.95	toasted pine nuts and grated Parmesan	
Truffle and Parmesan chips	4.95	Sprouting broccoli, lemon oil	4.25
Extra virgin olive oil mashed potato	3.75	and sea salt	
Jasmine rice with toasted coconut and coriander	3.50	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Green beans and roasted almonds	3.95	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Green leaf salad with mixed herbs	3.25		

DESSERTS

STRAWBERRY ICE CREAM

With pistachios and a white chocolate sauce

CAMEMBERT

Unpasteurised soft French cheese, served with rye crackers, apple and celery

STICKY TOFFEE PUDDING

With clotted cream and salted caramel sauce

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.