

LUNCH & EARLY EVENING MENU

11:30AM – 6:30PM

Monday – Friday

Two courses

16.50



Three courses

21.00

Watercress soup

*New potatoes and
kiln-roast salmon*

Gratinated goat's cheese salad

*Green beans, apple,
lives and basil*

Shredded beef

*Mustard beef with
cornichons, lamb's lettuce
and granary toast*

MAINS

Wild mushroom risotto

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

Sea bream

*Butterbean, chorizo, tomato and
spinach stew*

Steak and kidney pudding

*Steamed suet pudding, roasted root
vegetables and red wine sauce*

Steak, garlic butter and thick cut chips

*Chargrilled minute steak, garlic butter,
thick cut chips and watercress
£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 3.95

pine nuts and grated Parmesan

Sprouting broccoli, lemon oil 3.75
and sea salt

San Marzanino tomato and basil 3.95
salad with Pedro Ximenez dressing

Baked sweet potato, harissa coconut 3.75
"yoghurt", mint and coriander dressing

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.