

LUNCH & EARLY EVENING MENU

11:30AM - 7:00PM | Monday - Friday

Two courses

16.95

Three courses

21.00

STARTERS

Gratinated goat's cheese salad

Green beans, apple, olives and basil

Crab cake

Tomato salsa, lime wedge, chilli, spring onion and coriander

Honey-baked ham

Ham, caper, crème fraîche and wholegrain mustard rillettes, Piccalilli mayo, cornichons and granary toast

MAINS

Sweet potato Keralan curry

Chickpeas, broccoli, coriander, coconut, chilli and jasmine rice

Lamb pappardelle

Slow-braised lamb and beef ragu with sun-dried tomatoes, parsley and lemon gremolata

Roast salmon

Fennel, dill, orange and watercress salad, with a lime crème fraîche 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 beans and roasted almonds | 3.95 |
| Thick cut chips | 3.95 | Green leaf salad with mixed herbs | 3.25 |
| Truffle and Parmesan chips | 4.95 | Truffle mashed potato | 4.50 |
| Extra virgin olive oil mashed potato | 3.75 | Sprouting broccoli, lemon oil and sea salt | 4.25 |
| Jasmine rice with toasted sesame | 3.50 | San Marzanino tomato and basil salad with Pedro Ximénez dressing | 3.95 |



DESSERTS

Yoghurt sorbet

With a strawberry sauce and shortbread

White chocolate mousse

Pistachio and raspberries

Camembert

Unpasteurised soft French cheese, 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.