

LUNCH & EARLY EVENING MENU

TWO COURSES

16.95

THREE COURSES

21.50

STARTERS

CREAM OF CAULIFLOWER SOUP

Served with crumbled Stilton, capers and parsley

CRAB CAKE

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

SHREDDED BEEF

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

MAINS

CHARGRILLED AUBERGINE WITH QUINOA AND MUSHROOMS

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

CHICKEN CAESAR SALAD

Grilled chicken, baby spinach, avocado, cos lettuce, sourdough croutons and Parmesan dressing

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

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| Peas, sugar snaps and baby shoots | 3.50 |
| Thick cut chips | 3.95 |
| Truffle and Parmesan chips | 4.95 |
| Extra virgin olive oil mashed potato | 3.75 |
| Jasmine rice with toasted coconut and coriander | 3.50 |
| Green beans and roasted almonds | 3.95 |
| Green leaf salad with mixed herbs | 3.25 |

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| Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan | 3.95 |
| Sprouting broccoli, lemon oil and sea salt | 4.25 |
| San Marzanino tomato and basil salad with Pedro Ximénez dressing | 3.95 |
| Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing | 4.25 |

DESSERTS

VANILLA ICE CREAM

With warm salted caramel sauce

FOURME D'AMBERT

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

WHITE CHOCOLATE MOUSSE

With pistachio and raspberries

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.