

# LUNCH & EARLY EVENING MENU

## TWO COURSES

16.95

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21.50

### STARTERS

#### ROAST PUMPKIN AND BUTTERNUT SQUASH SOUP

Served with ricotta, pine nuts  
and crispy sage

#### GRATINATED GOAT'S CHEESE SALAD

Green beans, apple,  
olives and basil

#### COPPA HAM

Italian cured ham,  
celeriac salad,  
toasted ciabatta

### MAINS

#### WILD MUSHROOM AND TRUFFLE LINGUINE

Creamed wild mushrooms, grated cheese,  
rocket and grated truffle

#### SEA BREAM

Smoked aubergine, tomato pesto and a tomato,  
olive, shallot and coriander dressing

#### CHARGILLED CHICKEN CURRY

Jasmine rice, sweet potato crisps,  
chilli and spinach

#### 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	3.75
Thick cut chips	3.95
Truffle and Parmesan chips	5.25
Extra virgin olive oil mashed potato	3.95
Jasmine rice with toasted coconut and coriander	3.50
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	3.95

Green leaf salad with mixed herbs	3.50
Sprouting broccoli, lemon oil and sea salt	4.50
San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Green beans and roasted almonds	4.25

### DESSERTS

#### TROPICAL SORBET

With lime, coconut and white  
chocolate sauce

#### CAMEMBERT

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

#### RICH CHOCOLATE MOUSSE

Dark chocolate mousse with  
raspberries and a salted crunchy  
hazelnut caramel topping

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.