

LUNCH & EARLY EVENING MENU

TWO COURSES

16.95

THREE COURSES

21.50

STARTERS

CREAMED WHITE ONION SOUP

Caramelised onion and truffle mascarpone

POACHED EGG AND HOLLANDAISE

Quinoa and kale hash with pesto and pine nuts

HONEY-BAKED HAM

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

MAINS

WILD MUSHROOM AND TRUFFLE LINGUINE

Creamed wild mushrooms, grated cheese, rocket and grated truffle

PAN-FRIED SEA BREAM

Cavolo nero, sprouting broccoli, spinach, flaked almonds and herb sauce

CHARGRILLED 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

RHUBARB AND APPLE CRUMBLE

Toasted pistachios and vanilla ice cream

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.