

# LUNCH & EARLY EVENING MENU

## TWO COURSES

15.95

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19.50

### STARTERS

#### TOMATO AND BASIL SOUP

Served with red pepper and black olives

#### CRAB AND DILL CREAM

Watermelon, crushed avocado, radish and coriander

#### COPPA HAM

Italian cured ham, celeriac salad, toasted ciabatta

### MAINS

#### GARDEN PEA RISOTTO

Served with goat's cheese, rocket and baby shoot salad

#### CHARGRILLED CHICKEN CURRY

Jasmine rice, sweet potato crisps, chilli and spinach

#### ROAST SALMON FILLET

Farro grains, sun-blushed peppers, courgetti, chimichurri and red pepper tapenade

#### 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
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
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	3.95

Green leaf salad with mixed herbs	3.25
Sprouting broccoli, lemon oil and sea salt	4.25
San Marzano 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	3.95

### DESSERTS

#### STRAWBERRY ICE CREAM

With pistachios and white chocolate sauce

#### CAMEMBERT

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

#### STICKY TOFFEE PUDDING

With clotted cream and salted caramel sauce

*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.*