

LUNCH & EARLY EVENING MENU

TWO COURSES

15.95

THREE COURSES

19.50

STARTERS

CREAM OF CAULIFLOWER SOUP

Served with crumbled Stilton, capers and parsley

WHIPPED RICOTTA WITH PISTACHIO

Shaved courgette, endive and croutons

HONEY-BAKED HAM

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

MAINS

ROASTED BUTTERNUT SQUASH RISOTTO

Ras el hanout seasoned butternut squash and grilled goat's cheese with sage and watercress

ROAST SALMON

Red pepper, olive and chimichurri fregola, lemon and baby basil

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

LEMON POSSET

With poppy seed shortbread

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.