

LUNCH & EARLY EVENING MENU

TWO COURSES

16.95

THREE COURSES

21.50

STARTERS

TOMATO AND BASIL SOUP

Served with red pepper and black olives

CRAB AND DILL CREAM

Watermelon, crushed avocado, radish and coriander

DUCK LIVER PARFAIT

Pear and ginger compote, tamarind glaze and sourdough toast

MAINS

SWEET POTATO KERALAN CURRY

Chickpeas, broccoli, coriander, coconut, chilli and jasmine rice

ROASTED CHICKEN BREAST

Peas, sugar snaps and tarragon cream sauce

PERUVIAN SALMON

Ras el hanout couscous, green herb sauce, radish, coriander and Padrón peppers

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 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	3.95

DESSERTS

YOGHURT SORBET

With strawberry sauce and shortbread

FOURME D'AMBERT

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

WHITE CHOCOLATE MOUSSE

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.