

LUNCH & EARLY EVENING MENU

TWO COURSES

16.95

THREE COURSES

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

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	3.95
Thick cut chips	4.50
Truffle and Parmesan chips	5.75
Extra virgin olive oil mashed potato	4.25
Jasmine rice with toasted coconut and coriander	3.75
Green beans and roasted almonds	4.50
Green leaf salad with mixed herbs	3.95

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.75
Sprouting broccoli, lemon oil and sea salt	4.75
San Marzanino tomato and basil salad with Pedro Ximénez dressing	4.25
Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.50

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.