



LUNCH & EARLY EVENING MENU



Monday – Friday | 11.30am – 6.30pm

Two courses - 17.50

Three courses - 21.00

{ STARTERS }

Gratinated goat's
cheese salad
*Green beans, apple, olives
and basil*

Honey-baked ham
*Ham, caper, crème fraiche and
wholegrain mustard rillettes,
Piccalilli mayo, cornichons and
granary toast*

Crab cake
*Tomato salsa, lime wedge, chilli,
spring onion and coriander*

{ MAINS }

Roast salmon
*Fennel, dill, orange and watercress salad,
lime crème fraiche dressing*

Chicken Caesar salad
*Grilled chicken, baby spinach, avocado, cos lettuce,
sourdough croutons and Parmesan dressing*

Sweet potato Kerala curry
*Chickpeas, broccoli, coriander, coconut,
chilli and jasmine rice*

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	Truffle mashed potato	4.50
Thick cut chips	3.95	Creamed spinach, toasted pine nuts and grated Parmesan	4.25
Truffle and Parmesan chips	4.75	Sprouting broccoli, lemon oil and sea salt	4.25
Extra virgin olive oil mashed potato	3.75	San Marzano tomato and basil salad with Pedro Ximénez dressing	3.95
Jasmine rice with toasted sesame	3.50	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Green beans and roasted almonds	3.95		
Green leaf salad with mixed herbs	3.50		

{ DESSERTS }

Yoghurt sorbet
*With a strawberry sauce and
shortbread*

Camembert
*Unpasteurised soft French cheese,
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.