



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*

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

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

{ MAINS }

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

Lamb pappardelle
*Slow-braised lamb and beef ragu with sun-dried
tomatoes, parsley and lemon gremolata*

Roast salmon
*Fennel, dill, orange and watercress salad,
with a lime crème fraîche dressing*

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	Green beans and roasted almonds	3.95
Thick cut chips	3.95	Green leaf salad with mixed herbs	3.25
Truffle and Parmesan chips	4.95	Truffle mashed potato	4.50
Extra virgin olive oil mashed potato	3.75	Sprouting broccoli, lemon oil and sea salt	4.25
Jasmine rice with toasted sesame	3.50	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95

{ DESSERTS }

Yoghurt sorbet
*With a strawberry sauce
and shortbread*

White chocolate mousse
Pistachio and raspberries

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

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.