



LUNCH & EARLY EVENING MENU



Monday – Friday | 11.30am – 6.30pm

Two courses - 17.50

Three courses - 21.00

{ STARTERS }

Tomato and basil soup
*Served with red pepper
and black olives*

Whipped ricotta with pistachio
*Shaved courgette, endive
and croutons*

Ham hock croquette
*Pulled ham, potato and parsley
croquette, celeriac and apple
salad, wholegrain mustard and
maple dressing*

{ MAINS }

Chargrilled aubergine
with quinoa and mushrooms
*Tomato sauce, pesto, toasted almonds,
Vicenza cheese and tzatziki*

Chargrilled paillard of chicken
*Smoked aubergine, courgette,
sun-blushed tomatoes and rocket*

Cod goujons
Tartare sauce and thick cut chips

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

{ DESSERTS }

Yoghurt sorbet
*With a strawberry sauce
and shortbread*

Rich chocolate mousse
*Dark chocolate mousse with
raspberries and a salted, crunchy,
hazelnut caramel topping*

Fourme d'Ambert
*A French blue cheese from the
Auvergne region, 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.