



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	Creamed spinach, pangrattato,	3.95
Thick cut chips	3.95	toasted pine nuts and grated Parmesan	
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	3.95
Jasmine rice with toasted coconut and coriander	3.50	salad with Pedro Ximénez dressing	
Green beans and roasted almonds	3.95	Baked sweet potato, harissa coconut	4.25
Green leaf salad with mixed herbs	3.25	"yoghurt", mint and coriander dressing	

{ 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.