



LUNCH & EARLY EVENING MENU



Two courses - 16.95

Three courses - 21.50

{ STARTERS }

Goat's curd and fig
*Chicory, crushed hazelnuts
and truffle honey*

Kiln-roast salmon
*Potted kiln-roast salmon with
lemon, dill crème fraîche and
granary toast*

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

{ MAINS }

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

Cod goujons
Tartare sauce and thick cut chips

Hoisin-glazed crispy duck leg
*Pak choi and coriander mashed potatoes, sesame
seeds, steamed broccoli and red wine sauce*

{ SIDES }

Peas, sugar snaps and baby shoots	3.75	Green leaf salad with mixed herbs	3.50
Thick cut chips	3.95	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	3.95
Truffle and Parmesan chips	5.25	Sprouting broccoli, lemon oil and sea salt	4.50
Extra virgin olive oil mashed potato	3.95	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	4.25		

{ 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*

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.