

LUNCH & EARLY EVENING MENU

TWO COURSES

17.95

THREE COURSES

22.95

STARTERS

CREAM OF CAULIFLOWER SOUP

Served with crumbled Stilton, capers and parsley

SMOKED MACKEREL

Smoked mackerel rillettes with pepper and granary toast

KOREAN FRIED CHICKEN SALAD

Pak choi, baby gem, sesame, ginger and beansprouts

MAINS

WILD MUSHROOM AND TRUFFLE LINGUINE

Creamed wild mushrooms, grated cheese, rocket and grated truffle

CHARGRILLED CHICKEN CURRY

Jasmine rice, sweet potato crisps, chilli and spinach

SEA BREAM

Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing

STEAK, EGG AND THICK CUT CHIPS

Thinly beaten rump steak, thick cut chips and a fried hen's egg
£3.95 supplement

SIDES

Thick cut chips	3.95
Truffle and Parmesan chips	5.25
Extra virgin olive oil mashed potato	3.95
Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	3.95
Baby gem lettuce, herb dressing, cheese and pine nuts	4.25
Peas, mangetout and baby shoots	3.95

Sprouting broccoli, lemon oil and sea salt	4.50
San Marzano tomato and basil salad with Pedro Ximénez dressing	3.95
Green beans and roasted almonds	4.25
Jasmine rice with toasted coconut and coriander	3.50
Cracked durum wheat with cauliflower, red pepper, coconut yoghurt and coriander	4.25

DESSERTS

VANILLA ICE CREAM

Served with warm salted caramel sauce

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.