

# LUNCH & EARLY EVENING MENU

11:30AM - 6:30PM | Monday - Friday

## Two courses

16.95

## Three courses

21.00

### STARTERS

#### Roast pumpkin soup

Creamed pumpkin with ricotta, pine nuts and crispy sage

#### Mini fishcake

Smoked haddock and salmon fishcake, fennel & dill salad, horseradish & mustard dressing

#### Shredded beef

Mustard beef with cornichons, lamb's lettuce and granary toast

### MAINS

#### Wild mushroom risotto

Vicenza cheese, toasted pine nuts with sage and a rocket salad

#### Chargrilled chicken curry

Jasmine rice, sweet potato crisps, chilli and spinach

#### Sea bream

Fennel, apple and watercress salad, chive and Champagne veloute

#### 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

#### White chocolate mousse

Pistachio and raspberries

#### Fourme d'Ambert

A French blue cheese from the Auvergne region, served with rye crackers, apple and celery

#### Cherry panna cotta

Set vanilla cream with cherries and Kirch liqueur

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.