



# LUNCH & EARLY EVENING MENU



Monday – Friday | 11.30am – 6.30pm

## { STARTERS }

Mini Fishcake  
*Smoked haddock and salmon fishcake, fennel and dill salad, horseradish and mustard dressing*

Creamed white onion soup  
*Caramelised onion, truffle mascarpone, crispy sage and Cheddar croutons*

Bang bang chicken  
*Crispy chicken, peanut, cucumber, baby gem and radish salad, sweet chilli and peanut dressing*

## { MAINS }

Sweet potato Kerala curry  
*Chickpeas, broccoli, coriander and coconut served with rice on the side*

Braised beef shin  
*Wild mushrooms, mashed potato and red wine sauce*

Roast salmon  
*Red pepper, olive and chimichurri fregola, lemon and baby basil*

Steak, garlic butter and thick cut chips  
*Chargrilled minute steak, garlic butter, thick cut chips and watercress*  
£3.95 supplement

## { SIDES }

Peas, sugar snaps and baby shoots

3.25

Creamed spinach, toasted

3.95

Thick cut chips

3.75

pine nuts and grated Parmesan

Truffle and Parmesan chips

4.50

Sprouting broccoli, lemon oil and sea salt

3.75

Olive oil mashed potato

3.50

San Marzanino tomato and basil salad with Pedro Ximenez dressing

3.95

Jasmine rice with toasted sesame

3.50

Baked sweet potato, harissa coconut

3.75

Green beans and roasted almonds

3.75

“yoghurt”, mint and coriander dressing

Herbed green salad

3.25

## { 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*

Blackberry panna cotta  
*Set vanilla cream with blackberries*

Two courses 16.50

Three courses 21.00

*A discretionary optional service charge of 12.5% will be added to your bill. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.*