



LUNCH & EARLY EVENING MENU



Monday – Friday | 11.30am – 6.30pm

Two courses 16.50

Three courses 21.00

{ STARTERS }

Asian crab salad

White crab, baby gem, cucumber, pickled ginger and black radish salad, ponzu dressing

Ham hock croquette

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

Creamed white onion soup

Caramelised onion, truffle mascarpone, crispy sage with Cheddar croutons

{ MAINS }

Chargrilled halloumi with Padrón peppers

Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce

Haddock Welsh rarebit

Crushed potatoes and buttered leeks with chive velouté sauce

Chicken Caesar salad

Grilled chicken, baby spinach, avocado, cos lettuce, sourdough croutons and Parmesan dressing

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 pine nuts and grated Parmesan	3.95
Thick cut chips	3.75	Sprouting broccoli, lemon oil and sea salt	3.75
Truffle and Parmesan chips	4.50	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Olive oil mashed potato	3.50	Baked sweet potato, harissa coconut “yoghurt”, mint and coriander dressing	3.75
Jasmine rice with toasted sesame	3.50		
Green beans and roasted almonds	3.75		
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

White chocolate mousse

Pistachio and raspberries

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.