LUNCH & EARLY EVENING MENU

Monday – Friday | 11.30am – 6.30pm

Two courses 16.50

Three courses 21.00

STARTERS

Garden pea soup
*Crushed peas with ricotta,
mint and lemon balm*

**Pork, apple and
peppercorn terrine**
*Pear and stem ginger chutney,
cornichons and toasted ciabatta*

Crab cake
*Tomato salsa, lime wedge
and coriander*

MAINS

Roasted butternut
*Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with
Greek feta-style "cheese", harissa sauce and coriander dressing*

Baked salmon fillet
Asian glaze, jasmine rice, pak choi and radish

Roasted chicken breast
Olive oil mashed potato, watercress and Bourguignon sauce with bacon lardons

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	3.25	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		
Olive oil mashed potato	3.50	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Jasmine rice with toasted sesame	3.50		
Green beans and roasted almonds	3.75	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	3.75
Herbed green salad	3.25		

DESSERTS

Strawberry panna cotta
*Set vanilla cream
with strawberries*

Camembert
*Unpasteurised soft French cheese,
served with rye crackers,
apple and celery*

Yoghurt sorbet
*with a strawberry sauce
and shortbread*