



LUNCH & EARLY EVENING MENU



Monday – Friday | 11.30am – 6.30pm

Two courses 16.50

Three courses 21.00

{ STARTERS }

Tomato and basil soup
Served with red pepper and black olives

Gravlax
Cured salmon, dill pickled cucumbers, wholegrain mustard and dill dressing, granary toast

Coppa ham
Italian cured ham, celeriac salad, toasted ciabatta

{ MAINS }

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

Cod goujons
Tartare sauce and thick cut chips

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

Steak, egg and thick cut chips
*Thinly beaten rump steak, thick cut chips and a fried ben'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, miso butter, sesame and chilli	3.95
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 }

Yoghurt sorbet
With a strawberry sauce and shortbread

White chocolate mousse
Pistachio and raspberries

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

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.