LUNCH & EARLY EVENING MENU

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

Two courses

Three courses

STARTERS

White onion soup

Onion Lyonnaise, truffle mascarpone and toasted brioche

Gravlax

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

Bang bang chicken

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

MAINS

Roasted butternut squash risotto

Ras el hanout seasoned butternut squash and grilled goat's cheese with sage and watercress

Sea bream

Crushed potatoes with fennel, spinach and baby basil

Lamb pappardelle

Slow braised lamb and beef ragu with sundried tomatoes, parsley and lemon gremolata

Steak, egg and thick cut chips

Thinly beaten rump steak, thick cut chips and a fried hen's egg £3.95 supplement

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SIDES

Peas, sugar snaps and baby shoots	3.50	Truffle mashed potato	4.50
Thick cut chips	3.95	Creamed spinach, toasted	4.25
Truffle and Parmesan chips	4.75	pine nuts and grated Parmesan	
Extra virgin olive oil mashed potato	3.75	Sprouting broccoli, lemon oil and sea salt	4.25
Jasmine rice with toasted sesame	3.50	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Green beans and roasted almonds	3.95	Baked sweet potato, harissa coconut	4.25
Green leaf salad with mixed herbs	3.50	"yoghurt", mint and coriander dressing	4.23



DESSERTS

Strawberry ice cream

With pistachios and a white chocolate sauce

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 liquer

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.