LUNCH & EARLY EVENING MENU

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

Two courses

Three courses

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

Roasted chicken breast

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

Baked salmon fillet

Asian glaze, jasmine rice, pak choi and radish

Steak, egg and thick cut chips

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

SIDES

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Peas, sugar snaps and baby shoots	3.25	Creamed spinach, toasted 3.95 pine nuts and grated Parmesan
Thick cut chips	3.75	1
Truffle and Parmesan chips	4.50	Sprouting broccoli, lemon oil 3.75 and sea salt
Olive oil mashed potato	3.50	San Marzanino tomato and basil 3.95
Jasmine rice with toasted sesame	3.50	salad with Pedro Ximénez dressing
Green beans and roasted almonds	3.75	Baked sweet potato, harissa coconut 3.75
Herbed green salad	3.25	"yoghurt", mint and coriander dressing

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

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.