

LUNCH & EARLY EVENING MENU

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

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

Chicken Caesar salad

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

Cod goujons

Tartare sauce and thick cut chips

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

Thick cut chips

3.75

Truffle and Parmesan chips

4.50

Olive oil mashed potato

3.50

Jasmine rice with toasted sesame

3.50

Green beans and roasted almonds

3.75

Herbed green salad

3.25

**Creamed spinach, toasted
pine nuts and grated Parmesan**

3.95

**Sprouting broccoli, miso butter,
sesame and chilli**

3.95

**San Marzanino tomato and basil
salad with Pedro Ximénez dressing**

3.95

**Baked sweet potato, harissa coconut
“yoghurt”, mint and coriander dressing**

3.75

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.