
Lunch Menu

2 courses £19.95 / 3 courses £24.95

Add a glass of house white or red for £4.75 or a bottle for £27.95

Starter

3 Tiger Prawns

Grilled prawns with aioli

Ham Hock & Pistachio Terrine

Chicory salad, vinaigrette & sourdough

Cep Velouté (VG)

Thyme chantilly & sourdough croutons

Main Course

Al Pomodoro

Bucatini pasta, tomato & fresh basil

Chicken Supreme

Truffled celeriac galette, chanterelles, cavolo nero & jus

Pan Fried Seabream

Glazed fennel, capers & beurre blanc

Potato Gnocchi (VG)

Spinach & nutmeg cream

Sides + £5.95

Green Salad & Balsamic Dressing (V) / Tenderstem Broccoli & Gremolata (VG) /

Braised Red Cabbage (VG) / Garlic Butter Potatoes (V) / Skinny Fries (V)

Dessert

Chocolate & Coffee Mousse (V)

Dulce de leche

Lemon Curd Tart (V)

Italian matcha meringue

Ice Cream & Sorbet Selection (V/VG)

12pm-5pm, Monday – Sunday. Available for up to 6 guests only.

Not available in conjunction with any other offers.

(V) Vegetarian. (VG) Vegan.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Please note seafood dishes may contain small pieces of shell. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.