

LUNCH & EARLY EVENING MENU

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

Two courses

21.95

Three courses

25.95

STARTERS

Creamed White onion soup

Served with caramelised onion & truffle

Asian Crab Salad

Dressed white crab, black radish, cucumber, pickled ginger, mixed sesame & ponzu dressing

Ham hock croquette

Pulled ham, potato and parsley croquette, celeriac and apple salad, wholegrain mustard and maple dressing

MAINS

Chargrilled aubergine with quinoa & mushroom

Filled chargrilled aubergine with quinoa, garlic butter, pesto, almonds, Tzatziki & a rustic tomato sauce

Grilled chicken Kerala curry

Jasmine rice, sweet potato, coconut and chilli

Sea bream

Butter bean, chorizo, tomato and spinach stew

Steak, egg and thick cut chips

John Stone minute steak, garlic butter, thick cut chips, fried hen's egg and watercress
4.50 supplement



SIDES

Peas, sugar snaps and baby shoots	3.95	Truffle mashed potato	4.95
Chips	4.50	Creamed spinach, toasted pine nuts and grated Parmesan	4.75
Truffle and Parmesan chips	5.50	Sprouting broccoli, lemon oil and sea salt	4.50
Olive oil mashed potato	4.50	San Marzanino tomato and basil salad with Pedro Ximénez dressing	4.75
Jasmine rice with toasted sesame	4.50	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.50
Green beans and roasted almonds	4.75		
Herbed green salad	3.95		



DESSERTS

Malted Banana Ice Cream

Served with warm salted caramel sauce

Cooleeney Camembert

Unpasteurised soft cheese, served with rye crackers, apple and celery

White chocolate mousse

Raspberries, pistachio & chocolate shards

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.