



MIDWEEK LUNCH MENU

2 COURSES £22 | 3 COURSES £29

SNACKS

rock oysters 4 each

marinated olives 6

bread tin, olive oil, balsamic 7

whipped houmous, crunchy chickpeas 9

chorizo croquettes 9

STARTERS

parsnip & pear soup, focaccia croutons

baked beetroot, vegan feta, hazelnut, pumpkin pesto

'nduja braised pork cheek, winter squash

MAINS

chicken schnitzel, anchovy, brown butter, lemon

hot smoked salmon tart flambée, sour cream, rocket

mushroom gnocchi, cavolo nero

SIDES

fries 5

rocket, pecorino 5

seasonal greens, smoked almonds 7

creamed truffle potatoes 8

SWEETS

espresso martini tiramisu

cherry and chocolate black forest sundae

truffle brie, honey, crackers

If you are concerned about any food allergies, intolerances or dietary requirements, please ask a member of the team, who will be delighted to assist. All prices are inclusive of VAT. A discretionary 12.5% gratuity is added to the bill and divided between all staff, independently from the business.