



MIDWEEK LUNCH MENU

2 COURSES £24 | 3 COURSES £30

SNACKS

3 rock oysters 12

marinated olives 6

whipped houmous, crunchy chickpeas 9

chorizo croquettes 9

STARTERS

cod brandade, sweet peppers, brioche

bresaola, pear, smoked ricotta, lambs lettuce

vegan feta, watermelon, tomato, olive, pistachio verde

MAINS

glazed pork belly, raw slaw, citrus mayonnaise

sea bream, fennel, apples, watercress

chargrilled halloumi, cauliflower couscous, padrón peppers, labneh

SIDES

fries 5

rocket, pecorino 5

seasonal greens, toasted pumpkin seeds 7

roast sweet potato, harissa yogurt 7

SWEETS

chocolate brownie glory

poached peach, mango sorbet

espresso martini tiramisu

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.