



## SET LUNCH MENU

1 COURSE £16.50 | 2 COURSES £21 | 3 COURSES £24

### ADD A DRINK

pint of beer 5

glass of house wine 5

soft drink 3

### STARTERS

roasted pumpkin soup, truffled cream cheese, crispy sage (ve)  
ham hock croquettes, celeriac & apple slaw  
wild mushrooms, toasted brioche

### MAINS

5oz sirloin steak served pink, sumo chips, café de paris butter  
chicken schnitzel, lemon, aromatic butter  
mussels, chardonnay, fries  
halloumi, farro grains, artichoke, hazelnuts

### SIDES

fries 6

summer leaf salad, pecorino, olive oil 7

seasonal greens, omega seeds 8

sweet potato, harissa yogurt 9

### SWEETS

apple & cinnamon crumble, vanilla ice cream

chocolate mousse, salted miso caramel, pear

3 scoops or ice cream or sorbet (ve)

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.