



SET LUNCH MENU

1 COURSE £16.50 | 2 COURSES £23 | 3 COURSES £27

ADD A DRINK £5

pint of beer

glass of house wine

mocktail

STARTERS

picanaha croquette, pickled vegetables, celeriac puree
whipped vegan feta salad, grapes, pickled walnuts, tarragon VE
cauliflower soup, stilton, capers
smoked mackerel parfait crumpet, apple, cucumber, dill oil

MAINS

steak frites, café de paris butter
jäger-schnitzel, mushroom garlic cream, parmesan
lamb ragu cannelloni, bechamel
baked wild mushroom, ricotta, truffle V
mussels breton, cider, bacon, apple, fries

SWEETS

mango alaska, passion fruit curd, basil
chocolate cremeux, miso caramel
pear & fig, rosemary tart, vegan vanilla ice cream VE
sicilian cannoli, chocolate ricotta, pistachio

SIDES

fries 6
winter leaf salad, pecorino 7
mashed potato 7
seasonal greens, smoked almonds 8

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.