

LUNCH & EARLY EVENING MENU

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

Two courses

19.95

Three courses

24.95

STARTERS

Tomato and basil soup

Served with red pepper and black olives

Bang bang chicken

Crispy chicken, peanut, cucumber, baby gem and radish salad, sweet chilli and peanut dressing

Kiln-roast salmon

Potted kiln-roast salmon with lemon, dill crème fraîche and granary toast

MAINS

Roasted butternut

Buckwheat, chickpea, pumpkin seeds and pomegranate with vegan cheese, harissa sauce and coriander dressing

Hoisin-glazed crispy duck leg

Pak choy, coriander mashed potatoes, sesame seeds, steamed broccoli and red wine sauce

Sea bream

Butter bean, chorizo, tomato and spinach stew

Steak, egg and thick cut chips

Chargrilled 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	Creamed spinach, toasted pine nuts and grated Parmesan	4.75
Chips	4.50	Sprouting broccoli, miso butter, sesame and chilli	4.50
Truffle and Parmesan chips	5.50	San Marzanino tomato and basil salad with Pedro Ximénez dressing	4.75
Olive oil mashed potato	4.50	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.50
Jasmine rice with toasted sesame	4.50		
Green beans and roasted almonds	4.75		
Herbed green salad	3.95		



DESSERTS

Strawberry ice cream

With pistachios and a white chocolate sauce

Cahill's Porter

Vintage Cheddar cheese marbled with Porter, served with rye crackers, apple and celery

Cherry panna cotta

Set vanilla cream with bourbon cherries

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.