



January 2020

Glass of Champagne 9.95

Peach Bellini 7.25

Light lunch mushroom, potato & thyme soup truffle oil 6.50 **(gf)(v)**
gravadlax, mixed beetroot relish, mustard dill sauce 8.50 **(gf)**
steamed coconut red curry mussels 7.50 main with fries 12.50 **(gf)**
confit duck hash, poached egg, mustard sauce 7.95
english muffin, spinach, poached egg & hollandaise 7.95 add smoked salmon 4.00, chorizo 2.50
smashed avocado, chilli & lime on sour dough, poached egg 7.95 add smoked salmon 4.00, chorizo 2.50

Salads blood orange, avocado, lentil, watercress, pumpkin & sunflower seeds 7.25/13.50 **(gf)**
feta, mixed beetroots, apple, watercress & spiced walnuts 8.50/13.50 **(gf)(n)**
quinoa & chickpea tabouleh, slow baked tomato, baby spinach, toasted pumpkin seeds 7.50/ 12.50 **(gf) (v)**
tomato, cucumber, avocado, red onion & watercress, lemon & olive oil 7.25/11.95 **(gf)(v)**

On the grill ribeye steak 24.50
mackerel 16.50
harrisa marinated rump of lamb 19.50
served with any of the salads above, peppercorn sauce £2

Sides fries 3.95 chilli & garlic broccoli 3.95 parsley potatoes 3.95 **(gf)**

Set Lunch

chicken liver & pink peppercorn pate, pear chutney & toast
gravadlax, mixed beetroot relish, mustard dill sauce **(gf)**
mushroom, potato & thyme soup, truffle oil **(gf)(v)**

roast chicken breast, fries, peppercorn sauce **(gf)**
mackerel, parsley potatoes, pea shoots, lemon butter sauce **(gf)**
roast pumpkin, green bean coconut red curry, jasmine rice **(gf)(v)**

chocolate brownie, vanilla ice cream, chocolate sauce
vanilla rice pudding, poached prunes **(gf)**
sorbet selection **(gf) (v)**

2 course 16.50 3 courses £20.50

(n) contains nuts, (gf) gluten free (v) vegan

an optional gratuity of 12.5% will be added to your bill
please note we cannot guarantee the absence of traces of nuts in any of the above dishes
for allergy or food intolerance information please ask a member of staff