LUNCH MENU

BRASSERIE CLASSICS

2 COURSES £28 | 3 COURSES £33

TO START

Cured Meat Board
Salami, Prosciutto & Kalamata Olive Board (DF)(GFA)

Little Brunette Bakery Baguette
French Onion Butter(GFA)(DFA)(V)

APPETISERS

Beef Carpaccio
Chimichurri Dressing, Little Brunette Bakery Baguette, Truffle Mayonnaise, Crispy Capers, Aged Parmesan (GFA)(DFA)

Salt & Pepper Squid
Kimchi Buffalo, Ranch, Togarashi (N)(DFA)

Feta & Tomato Tartlet
Marinated Heritage Tomatoes, Balsamic Pickled Shallots, Black Olive Crumb, Basil Oil (GFA)(V)

MAIN DISHES

Pan Roasted Chicken Breast
Whiped Mash Potato, Tenderstem Broccoli, Sundried Tomatoes, Salsa Verde (GF)(DFA)

7oz Dry Aged Fillet
Whipped Mash Potato, Caesar Gem Lettuce, Peppercorn Sauce £20.00 Supplement

Confit Pork Belly
Celeriac Purée, Apple Ketchup, Rainbow Chard, Red Wine Jus (GF)

Wild Mushroom Tagliatelle
Tarragon Cream, Walnut Ketchup, Aged Parmesan, Poached Egg, Crispy Leeks (N)(V)

Beef & Ale Pie
Whipped mash Potato, Seasonal Greens, Red Wine Gravy

Pan Seared Cod
Samphire, Shetland Isle Mussels, Buttered Leeks, Warm Tartare Sauce (GF)

SPRING LIGHT BITES

Chicken Caesar
Pan-Fried Chicken Breast, Romaine, Caesar Dressing, Bacon, Croutons, Parmesan (GFA) 17.00

Not Included With The Lunch Offer

CHOOSE YOUR SIDES

Triple Cooked Fries 5.00 | Add Truffle & Parmesan 3.00 (GFA)(V)
Hispi Cabbage | Plum Miso, Plum Mustarda, Crispy Leeks 7.00 (GFA)
Caesar Salad | Romaine Lettuce, Bacon Lardons, Croutons, Aged Parmesan (GFA)(VA)
Confit Ratte Potatoes | Dijonnaise 7.00 (V)(GF)(DF)

(V) - Vegetarian | (GF) - Gluten free | (GFA) - Gluten Free Available | (N) - Contrains Nuts | (DF) - Dairy Free | (DFA) - Dairy Free Available

Please make a member of staff aware of any allergies or intolerances when ordering.
A discretionary 10% service charge will be added to your bill.

DESSERTS

Sticky Toffee Pudding
Toffee Sauce, Dark Chocolate Fudge, Vanilla Ice Cream (V)

Selection of Three British Cheeses
Grapes, Quince Gel, Tomato & Chilli Jam, Sourdough Crackers (V)(GFA)

White Chocolate Pavlova
White Chocolate Cremeux, Elderflower Gel, English Strawberries, Blackberry Sorbet (GF)(N)

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