



LUNCH SET MENU

2 COURSES FOR £19.95
3 COURSES FOR £24.95

Available Monday to Friday, 12pm until 5pm

Organic Pinot Grigio £6.50 (usually £9.25)

Dry and crisp with gentle flavours of apple and citrus. ITALY VG

STARTERS

Halloumi & Hot Honey

Served with mizuna and pickled onion salad. v

Pulled Beef & Smoked Bacon Croquettes

With black garlic aioli and crispy leeks.

Grilled Courgette & Fresh Herb Salad

With a white bean purée, red peppers, sunflower seeds and a piquillo dressing. VG GF

MAINS

Sticky Asian Chicken Salad

Soy glazed buttermilk fried chicken, kimchee, shredded leaves, pickled mooli, edamame beans and a rice wine dressing
OR swap chicken for tofu. TOFU VG GF

Cod & King Prawn Linguine

King prawns and line-caught cod with a creamy saffron, lemon zest & white wine sauce.

Thai Green Chicken Curry

With mangetout and green beans, served with spring onion rice and prawn crackers
OR swap chicken for tofu. CHICKEN GF; TOFU VG GF 748KCAL

DESSERTS

Velvet Chocolate Brownie

Served warm with vanilla ice-cream. v

Lemon Posset

Fresh raspberries and all-butter shortbread. v GFO

Lemon & Raspberry Semifreddo

Lemon & raspberry parfait with raspberry coulis, topped with raspberries. VG GF

