

# LUNCH & EARLY EVENING MENU

1 COURSE £12.50  
2 COURSE £17.50  
3 COURSE £22.50

EVERYDAY 12NOON - 6PM

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## STARTERS

SOUP AU PISTOU | Spring vegetables & basil (v)  
CHARGRILLED ASPARAGUS | Poached duck egg  
& truffle butter sauce (v)  
CHICKEN YAKITORI | Teriyaki & sesame (n)  
SMOKED HADDOCK RISOTTO | Leeks & poached duck egg  
CRISPY DUCK SALAD | Watercress, soy & sesame  
CHILLI SQUID | Thai herbs & noodle salad

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## MAINS

SPRING VEGETABLE RISOTTO | Goat's cheese, basil  
& lemon (v)  
FISH & CHIPS | Mushy peas, lemon & tartare sauce  
SALMON FISHCAKES | Spinach, lemon & dill butter sauce  
CHICKEN SCHNITZEL | Artisan cheese & pale ale fondue  
CHEESEBURGER | Hand pressed daily, brioche bun,  
pickles & house cut chips  
FLAT IRON STEAK | Marinated 24 hours, chargrilled  
& served medium, garlic & parsley butter,  
house cut chips  
(a £1.75 supplement charge will apply)

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## DESSERTS

WARM CHOCOLATE FONDANT | Vanilla ice cream (v)  
STICKY TOFFEE PUDDING | Butterscotch sauce (v)  
BAKED NEW YORK CHEESECAKE | Cherry compote (v)  
SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

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All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts, (p) denotes dishes containing peanuts or traces of peanuts.. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised **allergens** are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are inclusive of VAT.

There will be a discretionary 10% service charge..