

LUNCH & EARLY EVENING MENU

1 COURSE £14.20

2 COURSE £20.20

3 COURSE £27.75

MONDAY TO SATURDAY | 12NOON - 6PM

STARTERS

SEASONAL VEGETABLE SOUP | Peas, kale, basil & croutons (v)

CHARGRILLED ASPARAGUS | Poached duck egg
& truffle butter sauce (v)

CHICKEN LIVER PÂTÉ | Rye toast & pickled cucumber

SMOKED HADDOCK RISOTTO | Leeks & poached duck egg

CRISPY DUCK SALAD | Watercress, soy & sesame

CHILLI SQUID | Thai herbs & noodle salad

MAINS

SEASONAL VEGETABLE RISOTTO | Goat's cheese, basil & lemon (v)

FISH & CHIPS | Mushy peas, lemon & tartare sauce

SALMON FISHCAKES | Spinach, lemon & dill butter sauce

SKEWERED CHICKEN SOUVLAKI | Grilled flatbread & tzatziki

FILLET STEAK SANDWICH | Sourdough bread, caramelised
onions, house cut chips & Béarnaise sauce

CHEESEBURGER | Butter bun, club sauce,
cheese & house cut chips

FLAT IRON STEAK | Marinated 24 hours, chargrilled
& served medium, garlic & parsley butter,
house cut chips

(a £2.25 supplement charge will apply)

DESSERTS

WARM CHOCOLATE FONDANT | Vanilla ice cream (v)

STICKY TOFFEE PUDDING | Butterscotch sauce (v)

BAKED NEW YORK CHEESECAKE | Amarena cherries (v)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

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 is a discretionary 12.5% service charge.