

SET LUNCH MENU

TWO-COURSES 32 | THREE-COURSES 35

STARTERS

Burrata

Black fig, hazelnuts, oregano v,gf

Beef Tartare

Pickled walnut ketchup, sourdough

Baked Beetroot & Feta Salad

Hazelnut dukkah, harissa dressing pb,gf

MAINS

Welsh Lamb Rump

Aubergine miso purée, mint & caper relish

Roast Cod Loin

Coco beans, potted shrimp butter gf

Charcoal Grilled Aubergine

Beluga lentils, truffle mayo, pommegrante miso dressing pb

DESSERTS

Chocolate

Dark chocolate mousse, griottene cherries

Pistachio gf, pb

v vegetarian | pb plant based | gf gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.

Please let our team know if you have any allergies. For full allergen information please ask for the manager.

