

1539

SAMPLE LUNCH MENU

AVAILABLE MONDAY TO FRIDAY

TWO COURSES £15.39 | THREE COURSES £19.50

* (£4.00 supplement)

WHILE YOU WAIT

Mixed Olives £3.25

Artisan Breads | garden herb oil, balsamic vinegar £3.45

Smoked & Wasabi Nuts £3.00

STARTERS / LIGHT MEALS

Butternut Squash Soup | focaccia croutons £5.00

American Waffle | smoked bacon, maple syrup £5.50

Salmon Fishcake | citrus crème fraiche £6.25

Chef's Black Pudding | poached egg, hollandaise sauce £6.50

Goats Cheese Mousse (V) | beetroot salad £5.95

MAINS

28 Days Dry Aged Welsh Rump Steak | red onions, mushrooms, hand cut chips £19.50 *

choice of red wine, pepper or béarnaise sauce £2.00 each

choice of garlic, herb or café de paris butter £1.50 each

Sumac Chicken | red quinoa, kale, mustard emulsion £14.50

Fillet of Salmon | sautéed potatoes, greens, clam & sweetcorn chowder £15.50

Fish Pie | garden peas £14.50

Soy Marinated Hanger Steak | rice noodles, stir fry vegetables £18.50 *

Wild Mushroom & Tarragon Risotto (V) | rocket, parmesan £13.00

DESSERTS

Cherry Ripple Cheesecake | cherry crumble ice cream £6.00

Mandarin & Vanilla Mousse | mango sorbet £6.50

Bakewell Tart | chantilly cream £6.50

Chocolate Brownie | chocolate soil, vanilla ice cream £6.50

Waffle | strawberries & cream

British & Continental Cheese Selection | chutney, damsel crackers £8.50 *

Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, please talk to a member of the team, who will be pleased to provide you with more detailed information.