



**45<sup>TH</sup> & 7<sup>TH</sup>**

**LUNCH**

Two Courses £19 per person



# LUNCH

# 45<sup>TH</sup>&7<sup>TH</sup>

Two Courses £19 per person

## LIGHT STARTER

### Spring Pea Velouté

Mint, vegan cream, & lemon oil  

### Burrata


Heirloom cherry tomato, basil on sourdough (v)

### Smoked Salmon Rilette


Lemon, dill, sourdough

## MAIN



### Baby Chicken

Herbs, roasted baby potatoes, chimichurri, lemon 



### Asparagus & White Fish Risotto

Parmesan, parsley 

### Halloumi superfood salad


Broccoli, peas, rocket, pomegranate, quinoa, herb dressing  

## SIDES



**Skin-on Fries** Mixed herbs, smoked paprika   £6

**Heritage Tomatoes** Mixed heritage tomatoes, ajo blanco   £8

**Corn Ribs** House seasoning, chilli, sriracha mayo  £9

**Pak Choi** Garlic, coriander, chilli  £7

**Padron Peppers** Sumac  £9

 Vegetarian    Gluten Free    Vegan

If you have any allergies or dietary requirements, please inform a member of our team. There will be a discretionary 12.5% service charge added to your bill. All prices inclusive of VAT.