



Mid-Week Set Lunch Menu

July & August 2022

2 courses £19.00 | 3 courses £24.00

To Start

Seasonal Demi Soup of the Day, warm ciabatta (gfa) (v)

Duck Spring Rolls, with hoi sin sauce and rocket leaves

Smoked Salmon, with new potato and olive salad (gf)

Feta Salad, with peppers, cucumber, olives, tomato, and feta cheese (gf)

Spaghetti Vongole, clams, white wine, parsley

Mains

Chargrilled Lemon and Thyme Chicken Breast, with roasted new potatoes, spinach purée (gf)

Confit Duck Leg, served with orange, rocket and pistachio salad (gf)

Tiger Prawn Spaghetti, in a bisque sauce

Moules Mariniere, with cream, wine, shallots served with fries (gf)

Parmigiana Melazana, with aubergine, Mozzarella cheese, Napoli sauce, rocket leaves (gf)

Sides £4.50 each

Mixed Leaf Salad, Wilted Spinach, Garlic & Herb Mushrooms, Sprouting Broccoli & Roast Almonds,

Mac & Cheese, Mint Buttered New Potatoes, Fries, Hand-cut Chips, Sweet Potato Fries

Pudding

Brownie Sundae with vanilla ice cream and chocolate sauce

Affogatto with vanilla ice-cream, crushed Amaretti, drizzled with espresso coffee

Choc Pave with fresh raspberries and chocolate sauce

Classic Eton Mess (gf)

Selection of Ice-Cream and Sorbet (gf)

Ice-cream: Vanilla, strawberry, mint chocolate, white chocolate, swiss chocolate, toffee, rum & raisin

Sorbet: Passion fruit & mango, raspberry, lemon, blackcurrant

If you have any food allergy, intolerance or sensitivity please speak to your server

(v) VEGETARIAN (gf) GLUTEN FREE (vg) VEGAN | 12.5% discretionary service charge will be added to your final bill.