



SET LUNCH MENU

MAIN COURSE FROM £14.50 / 2 COURSES FROM £20 / 3 COURSES FROM £25.50
AVAILABLE 12PM - 3:30PM MONDAY TO FRIDAY

NIBBLES

Mixed olives 4.5 Bread & Butter 4.5 Truffle & Pecorino Nuts 4.5

STARTERS

Chicken Liver Parfait

Served with Bread & Cornichons

Mushroom Croquettes (V)

With harissa mayonnaise

French Onion Soup

Trio of Dips

*Olive tapenade (VE), Onion dip (V) and Chestnut & Lentil dip (VE)
served with bread*

MAINS

Spiced Roasted Cauliflower (VE)

Spiced roasted cauliflower, whipped tofu, sesame, pomegranate molasses, chimichurri

Moules Marinière & Pommes Frites

Steamed mussels in a cream, garlic & white wine sauce

Roasted Chicken Thighs

With creamy leek sauce & leek oil, served with mashed potatoes

Hachis Parmentier

Classic French Cottage Pie

Bavette Steak & Frites (£3 supplement)

Served with Chimichurri or Peppercorn Sauce

SIDES

Pommes Frites (V) 4.5 Curly Kale (VE) 5 Honey glazed Heritage Carrots (V) 5
with chilli flakes & lemon

DESSERTS

Chocolate Torte

Crème Brûlée

2 Scoops of Sorbets or Ice Cream

Cheese Plate (£2 supplement)

HOT DRINKS

Espresso / Double Espresso 2 / 2.75

Latte / Cappuccino / Flat White 3.5

Americano 3

Tea 3
English Breakfast, Herbal Teas

Hot Chocolate 4

Please let us know if you have any allergy or intolerance
A discretionary service charge of 12.5% will be added to your bill