



LUNCH & EARLY EVENING MENU

MON TO FRI 12 NOON - 5 PM

2 COURSES £25

3 COURSES £30

PASTRY FILLED WITH BUFFALO MOZZARELLA AND BEEF PASTRAMI

ASPARAGUS SAUTEED IN HERBS BEDDED ON GARDEN FRESH LEAVES

GRILLED KING PRAWNS IN LEMON, GARLIC & GINGER SAUCE

SMOKED SALMON, ASPARAGUS, CREAM CHEESE ROLLS

BATTER-COATED SAUTEED SQUID RINGS SERVED WITH TARTARE MINT SAUCE

SAUTEED AUBERGINE BEDDED ON CHARCOAL SOURDOUGH

GRILLED CHICKEN ON SKEWERS

CHICKEN FILLET GRILLED AND BEDDED ON GARDEN FRESH LEAVES

SLOW-COOKED LAMB SERVED ON MASHED POTATOES

SQUID INK LINGUINE WITH PRAWNS AND CHERRY TOMATOES

GRILLED SALMON SERVED WITH SEASONAL VEGETABLES

PAN ROAST AUBERGINE TOPPED WITH FINELY CHOPPED VEGETABLES

HOUSE SPECIALITY BURGER WITH HAND-CUT CHIPS

TWO SCOOPS OF ICE CREAM

TARTE TATIN

TIRAMISU

Our food may contain traces of nuts and other allergens.

If you have any concerns, please ask a member of staff before making your order.

A discretionary optional gratuity of% 12.5 will be added to your total bill.