

Business Lunch Menu

MONDAY- FRIDAY | 12:00 PM - 2:30 PM

2 COURSES £28 | 3 COURSES £35

starters

PUMPKIN BITES

chestnut crumble, pumpkin seed puree (VE)

PRAWN TSUKUNE SOUP

dashi broth, mushrooms, baby corn, sugar snaps

BEETROOT

burrata, apple

mains

CHICKEN BALLOTINE

tacos, radish salad, sweet potato puree, chicken sauce

TORTELLINI

leek, sweet potato (VE)

RIBEYE STEAK

(supplement of £7)

potato, herb terrine, mushrooms, tomatoes, green peppercorn sauce (GF)

desserts

TIPSY BLACK FOREST GATEAU

caramelised almonds, chantilly cream

PLUM AND REDCURRANT TRIFLE

homemade vanilla sponge, vanilla custard

SELECTION OF CHEESES

crackers, house chutney

(VE) Suitable for Vegans (GF) Gluten Free

For food allergies and intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available on request.
A discretionary service charge of 12.5% will be added to your bill, which is all distributed to service staff.