

Weekday BRUNCH

AVAILABLE WEEKDAYS
TILL 3 PM
EXCLUDING BANK HOLIDAYS

FULL ON BREAKFAST 15.50

Free-range fried egg, bacon, sausage, poached cherry tomatoes, mixed wild mushrooms, hash browns, baked beans, sourdough bread and butter G

SUNNY VEGGIE BREAKFAST 15.50

Free-range fried egg, poached cherry tomatoes, mixed salad, avocado, hash browns, olives, roasted courgette and peppers. Served with sourdough bread and herbed goat's curd cheese V, G

SUPER SKINNY VEGAN TOAST 10.95

Sourdough bread topped with avocado, spinach, mixed nuts, chia seeds and quinoa V, G

OAK SMOKED SALMON ON TOAST 15.50

Scrambled egg, avocado, smoked salmon and sourdough toast. A pot of natural yoghurt with fresh berries G

MEDITERRANEAN SHAKSHUKA 13.95

Roasted peppers, onions, garlic, tomatoes, harissa spices, chilli butter, parsley, crème fraîche, and a free-range egg. Served with sourdough bread and a pot of natural yoghurt with fresh berries G, V

Set

MENU

2 COURSES £22.50

ADD A DESSERT £4.50

AVAILABLE MONDAY – THURSDAY
12 PM – 10 PM
FRIDAY 12 PM – 6 PM
EXCLUDING BANK HOLIDAYS

STARTERS

CHEF'S SEASONAL SOUP

Made fresh with seasonal produce. Served with sourdough bread G

BRIE FRIT AUX GRIOTTINES

Crispy and golden on the outside, with a rich and creamy centre, served with Griottine cherry sauce and warm sourdough bread V

CHICKEN LIVER PÂTÉ

Served with homemade apple and grape chutney, mixed leaf salad, shallots, cornichons and sourdough bread G

GOLDEN GOAT'S CHEESE WITH ARTICHOKE

Warm honey-glazed goat's cheese, served with a mixed leaf salad, sourdough bread, artichokes, capers and shallots, finished with a light Melange dressing V

MAINS

LUNCH DEAL* - £15.50

ANY MAIN COURSE FROM
THE SET MENU
AVAILABLE MONDAY - FRIDAY
12PM TILL 3PM

SIDE DISHES

FRENCH FRIES 4.50
GRATIN DAUPHINOIS 5.25
SAUTÉED FRENCH BEANS 4.95
ORGANIC SOURDOUGH BREAD 2.45
GLUTEN-FREE BREAD 2.65
SAUTÉED BROCCOLI AND CAULIFLOWER 5.25
ROCKET SALAD WITH AGED PARMESAN 4.75
TOMATO SALAD 4.75

SEA BREAM ALLA CAPONATA

Pan-fried sea bream fillet served with caponata of aubergine, bell peppers, black olives, courgettes, onions and tomatoes G

WILD MUSHROOM RISOTTO

Arborio rice cooked with white wine, mixed wild mushrooms and truffle paste, finished with delicate shavings of Parmesan V, G

COQ AU VIN

Tender chicken slowly braised in rich red wine with smoky lardons, baby onions, carrots, mushrooms, celery, and garlic, served with creamy mashed potato G

CHICKEN MILANESE (£2.50 SUPPLEMENT)

Succulent chicken breast, coated in crisp golden breadcrumbs and cooked to perfection, served with Provençal sauce and a fresh baby gem Caesar salad

SIRLOIN STEAK 8oz (£4.50 supplement)

Chargrilled to your taste, served with French fries G

DESSERTS

CRÈME BRÛLÉE G
CHOCOLATE FONDANT
DESSERT OF THE DAY

Please ask a member of staff for today's selection

V - vegetarian

G - gluten free option available

N - contains nuts

If you have any allergies or dietary requirements
please inform a member of staff

An optional 12.5% service charge will be added to your bill