

LUNCH & EARLY EVENING MENU 12 NOON - 6 PM

2 Courses £ 25 3 Courses £ 30

PASTRY FILLED WITH BUFFALO MOZZARELLA AND BEEF PASTRAMI ASPARAGUS SAUTÉED IN HERBS BEDDED ON GARDEN FRESH LEAVES GRILLED KING PRAWNS IN LEMON, GARLIC & GINGER SAUCE SMOKED SALMON, ASPARAGUS, CREAM CHEESE ROLLS BATTER-COATED SAUTÉED SQUID RINGS SERVED WITH TARTARE MINT SAUCE SAUTÉED 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.