



LUNCH menu

STARTERS

SOUP OF THE DAY £4.95

SERVED WITH WARM BREAD & BUTTER
(GLUTEN, DAIRY)

CHICKEN LIVER PARFAIT £7

RED PEPPER AND CHIPOTLE KETCHUP, ROSEMARY BUTTER
MELBA TOAST
(GLUTEN, SULPHATES, DAIRY, EGGS)

BBQ JACKFRUIT CROQUETTE (V) £7

KOHLRABI SLAW, AVOCADO CORIANDER & LIME PUREE
(GLUTEN, SULPHATES)

SALT & PEPPER CALAMARI £7

THAI GREEN MAYONNAISE, MICRO LEAVES & LIME.
(DAIRY, EGGS, SULPHATES, MOLLUSC'S, FISH, MUSTARD, SESAME, SOYA)

CAPRESE SALAD (V) £7

PANKO COATED BUFFALO MOZZARELLA CHEESE
HERITAGE TOMATOES, FRESH BASIL, CHIVE & BALSAMIC DRESSING
(GLUTEN, DAIRY, EGG, SULPHATES)

MAINS

LEMON & PARMESAN COATED CHICKEN MILANESE £14

SERVED WITH A DRESSED ROCKET & PARMESAN SALAD & SAUTÉED
GARLIC POTATOES
(GLUTEN, SULPHATES, DAIRY)



LINGUINE PUTTANESCA £13

ROASTED GARLIC, BLACK OLIVES, CAPERS, ROAST CHERRY TOMATOES,
ANCHOVIES TOPPED WITH PARMESAN CHEESE
(GLUTEN, SULPHATES, FISH)

CAN ALSO BE MADE VEGAN, PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE DETAILS

SLOW COOKED BRISKET RENDANG CURRY £15

STICKY RICE, PICKLED SHALLOTS, CORIANDER, LIME & RED CHILLI
(SOYA, SESAME, SULPHATES, FISH, NUTS, DAIRY)





MAINS

HARISSA ROASTED AUBERGINES (V) £14

WITH LEMON & PISTACHIOS
MOROCCAN FLAVOURED COUS COUS, MINT & CUCUMBER VEGAN YOGHURT
TOASTED FLAT BREAD.
(GLUTEN, MUSTARD, NUTS, SULPHATES)

SEAFOOD PAPPARDELLE £15

MARINATED MUSSELS, CLAMS & SQUID
TOSSED IN A RICH TOMATO & GARLIC SAUCE
TOPPED WITH FRESH PARSLEY & LEMON ZEST
(MOLLUSC'S, CRUSTACEANS, FISH, GLUTEN, DAIRY, EGG, SULPHATES)

SIDES

ARTISAN BREAD SELECTION £4.50

EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC VINEGAR
(GLUTEN)

ROASTED MEDITERRANEAN VEGETABLES £4

TRIPLE COOKED CHIPS £3.50

POLENTA & PARMESAN FRIES £4.50

(GLUTEN, DAIRY, MUSTARD, SULPHATES)

HOUSE SALAD £4

(SULPHATES)

DESSERTS

BAKED WHITE & STRAWBERRY CHEESECAKE £7

FILLED WITH STRAWBERRY COMPOTE , SLICED STRAWBERRIES. BALSAMIC GEL ,
STRAWBERRY SHERBET ICE CREAM
(DAIRY, EGG, GLUTEN, SULPHATES)

STICKY TOFFEE PUDDING £7

TOFFEE & PECAN SAUCE , BLACK TREACLE ICE CREAM
(DAIRY, EGG, NUTS, GLUTEN)

SOFT CHOCOLATE CAKE (GF) (V) £7

WHITE CHOCOLATE & RASPBERRY SHARDS , RASPBERRY GEL & RASPBERRY SORBET
(DAIRY, SULPHATES, EGG)

PEAR & CARDAMOM UPSIDE DOWN CAKE £7

CARAMEL & SEA SALT ICE- CREAM
(GLUTEN)

