

WORKING LUNCH MENU

2/3 courses for £25/£30

STARTERS

Spiced roasted potato soup VG
chives, chili oil, coconut yoghurt

Cauliflower & crispy quinoa salad VG
radicchio, raisins, almonds, chives, parsley, dill, beetroot & red basil pesto, Moscatel

Roasted & pickled beetroot VE
whipped goat cheese, apple, watercress, candy walnuts, pomegranate

Severn & wye smoked salmon
potato Rösti, horseradish cream

MAINS

Vegetable curry VG
basmati rice, poppadum's, rhyta

Chicken Schnitzel
rocket, beans, sundried tomato, sweet potato fries, red wine jus

Seared seabass
sauce vierge, citrus, écrasé potatoes

Black Forrest steak pie
beer braised beef, mushrooms, root vegetables, puff pastry

SIDES £4.5

Triple cooked
chips

Potato purée

Green beans

Cucumber salad
sour cream & dill

DESSERTS

Twice-baked cheesecake
blueberry compote

Warm apple strudel
vanilla sauce

Selection of cheeses
£3 supplement

Black Forest coupe
cherry compote, vanilla & chocolate ice cream

[VG) - suitable for vegan requirements / (VE) - suitable for vegetarian requirements.

For allergies and dietary requirements, please speak to your waiter before ordering.

Please be aware that traces of allergens used in the kitchen maybe present. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness, especially if you have certain medical conditions. A discretionary 12.5% service charge will be added to your bill.

All prices include VAT.

