

## MAY LUNCH MENU

2 courses £28.00 | 3 courses £32.00

*£14 supplement to include a glass of wine to accompany 2 courses*

*£8 supplement to include a glass of dessert wine*

### STARTERS

#### BBQ WOOD PIGEON

Dolcelatte, Candy Walnuts, Castelfranco, Pickled Grapes

#### CEVICHE OF SEA BREAM

Pink Grapefruit, Pink Peppercorn, Keta, Radish

#### CHILLI AND HONEY ROAST HALLOUMI ✓

Hazelnuts, Pomegranate, Treviso Chicory, Coriander

### MAIN COURSE

#### CHAR SIU PORK FILLET

Soy Marinated Belly, Fermented Garlic, Fennel Salad

#### PAN FRIED ATLANTIC HAKE

Smoked Aubergine, Goat's Curd, Couscous, Red Pepper Sauce

#### CUMIN SPICED CAULIFLOWER ✓

Red Pepper Hummus, Crisp Kale, Pine Nuts, Dates

### SIDE DISHES £5.00

Paprika, Honey & Mustard Potatoes

Sugar Snap Peas, Mint Yogurt

Charred Cima di Rapa, Parmesan, Anchovies

### DESSERTS

#### DARK CHOCOLATE AND GINGER PAVÉ

Peanut Butter Ice Cream, Toasted Coconut

#### YOGURT AND TONKA BEAN PARFAIT

Compressed Melon, Pistachio, Mint

#### CHEESE SELECTION

3 Cheeses from our Cabinet

### COFFEE, TEA & SWEET TREATS £5.50

Selection of Coffee and Teas

**You are welcome to choose a la carte dishes as part of your lunch, these will be charged accordingly**

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 20% VAT