

Two courses £13.50

Three courses £18.00

STARTER

Roast beetroot, black radish & shredded salmon salad

Buckwheat, quail egg, gem lettuce & honey mustard dressing

Salt & pepper squid

Lamb's lettuce, lemon & black garlic mayonnaise

MAIN COURSE

Steamed fillet of sea bream

Lightly curried cauliflower purée, toasted fregola, raisins, coriander & lime

Grilled Toulouse sausages

Braised lentils

Penne pasta, cherry tomatoes, aubergine & artichokes

Kalamata olives, basil & extra virgin olive oil

DESSERT

Set lunch cheese board (supplement £4.50)

or

Gluten free chocolate brownie with raspberry sorbet





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