

S P R I N G L U N C H D I N I N G

Recommended dishes per person:

Hungry: 3 Hangry: 4

Hagrid: 5

GF = GLUTEN FREE GFO = GF OPTION Ve = VEGAN V = VEGETARIAN DF = DAIRY FREE N = CONTAINS NUTS

Please ask a member of staff for full details of allergen information.

Please note that a discretionary service charge of 10% will be added to the bill

TAPAS AND SIDES

Gordal Olives, Chilli Oil (VE GF DF)	£4.00
Bradwall Bakehouse Bread, Olive Oil, Balsamic, Tapenade (VE DF)	£6.00
Charcuterie Board – A selection of cold meats from the deli (GF DF)	£15.00
Padron Peppers, Maldon Salt (VE GF DF)	£6.00
Lebanese Hummus, Flatbread (GFO VE DF)	£6.00
Rustico Ham, Leek & Black Bomber Croquettes	£7.00
Za'atar & Lemon Spiced Cauliflower, Cauliflower Puree (VE GF DF)	£6.00
Tenderstem Broccoli, Salsa Verde (VE GF DF)	£5.00
Triple Cooked Chips, Truffle & Parmesan	£5.00
Fregula Salad (VE DF)	£4.00

LUNCH MAINS

De:Reuben Pastrami, Sauerkraut, Gruyere, House Pickles	£14.00
Hummus Platter (VE DF) Lebanese Hummus, Fregula Salad, Spiced Cauliflower, Flatbread	£12.00
250g Picanha Steak (GFO) Triple Cooked Chips, Grilled Tomato, Green Peppercorn Sauce	£20.00
Stone Bass Fillet (GF DF) Spinach Potato Cake, Pea & Mint Puree	£14.00
Lemon & Herb Chicken Thigh (GF) Chorizo, Sweet Potato Dauphinoise, Asparagus	£14.00
Tiger Prawn Salad (GF DF) Salted Cucumber, Russian Dressing	£14.00
Pecorino & Rocket Sourdough Pizza (V) Mozzarella, Sun Blushed Tomato, Pesto	£16.00
Eggs Benedict Focaccia, Speck from Alto Adige, Fresh Hollandaise	£14.50
Salmon Eggs Benedict McNeil's Hot Kiln Roasted Smoked Salmon, Focaccia, Fresh Hollandaise	£14.50

