



AUTUMN LUNCH DINING

12pm-2.30PM

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

Deli Platter N	£22.50
<i>A selection of our favourite Deli items, including Charcuterie & Cheese</i>	
Gordal Olives, Chilli Oil VE GF DF	£4.00
Bradwall Bakehouse Bread, Olive Oil, Balsamic, Herb Butter VE DF	£6.00
Padron Peppers, Maldon Salt VE GF DF	£6.00
Lebanese Hummus, Flatbread GFO VE DF	£6.00
Rustico Ham, Leek & Black Bomber Croquettes	£7.50
Tenderstem Broccoli, Sauce Vierge VE GF DF	£5.00
Triple Cooked Chips, Truffle & Parmesan	£5.50
Caponata, Toasted Sourdough VE GFO DF	£6.50
Maple Glazed Chantenay Carrots V GF	£4.00
Tiger Prawns, Moqueca Sauce DF	£11.00
Alpine Rosti, Swiss Gruyere, Sunblushed Tomato Chutney GF	£9.00
Brown Lentil Falafel, Garlic & Spinach Aioli VE DF	£7.50

LUNCH MAINS

Eggs Benedict GFO	£14.00
Bacon, Focaccia, Fresh Hollandaise	
Eggs Royale GFO	£15.50
Macneil's Hot Kiln Roasted Smoked Salmon, Focaccia, Fresh Hollandaise	
250g Picanha Steak GFO	£20.00
Triple Cooked Chips, Grilled Plum Tomato, Green Peppercorn Sauce	
Baked Camembert V GFO	£14.50
Toasted Focaccia, Pickled Onion, Roasted Braeburns	
Hummus Platter VE DF	£12.50
Brown Lentil Falafel, Roasted Beetroot	
Moqueca Prawns on Toast GFO DF	£14.00
Poached Egg, Spinach	
Olive Oil Poached Cod Loins DF	£17.00
Israeli Cous Cous Salad, Mint Yoghurt, Lemon	
Pan Roasted Chicken Breast GF	£17.50
Gruyere Rosti, Tenderstem Broccoli, Jus	