



WINTER 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	£25.00
<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
Ham, Leek & Black Bomber Croquettes	£7.50
Purple Sprouting Broccoli, Tomato Sauce VE GF DF	£5.00
Triple Cooked Chips, Truffle & Parmesan	£6.00
Chestnut Honey Roasted Roots V GF	£5.00
Maple Bacon Butter Prawns GFO	£12.00
Alpine Rösti, Swiss Gruyère, Sunblushed Tomato Chutney GF	£8.50
Brown Lentil Falafel, Tahini VE DF	£7.50
Cauliflower Fritters, Pickled Onion, Harissa Mayonnaise VE DF GF	£6.50

LUNCH MAINS

Eggs Benedict GFO	£14.00
Bacon, Focaccia, Fresh Hollandaise	
Eggs Royale GFO	£15.50
Macneil's Smoked Salmon, Focaccia, Fresh Hollandaise	
250g Picanha Steak GFO	£20.00
Triple Cooked Chips, Grilled Plum Tomato, Green Peppercorn Sauce	
Roast Chicken Thighs	£14.50
Sage Butter Spaetzle	
Hummus Platter VE DF	£12.50
Cauliflower Fritters, Brown Lentil Falafel	
Wild Mushroom Pappardelle	£14.00
Spinach, Truffle Oil, Parmesan	
Mackerel Fillet GF	£14.00
Braised Leeks, Judion Beans	
'Boarchetta' Sandwich	£15.00
Beetroot Slaw, Apple Sauce	
Baked Camembert V GFO	£14.50
Toasted Focaccia, Caramelised Shallots, Cranberry	