

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

12pm-2.30PM

TAPAS AND SIDES

Gordal Olives, Chilli Oil VE GF DF	£4.50
Bradwall Bakehouse Bread, Olive Oil, Balsamic, Herb Butter VE DF	£6.00
Padron Peppers, Maldon Salt VE GF DF	£6.50
Lebanese Hummus, Flatbread GFO VE DF	£6.00
Ham, Leek & Black Bomber Croquettes	£7.50
Tenderstem Broccoli, Seed & Herb Gremolata VE DF	£5.00
Prawns Napolitana GFO	£11.00
Courgette Falafel, Smoked Garlic Mayonnaise VE DF	£6.50
Roast Sweetcorn Tortilla, Pickled Red Onion, Pico de Gallo VE DF	£7.00
Baron Bigod, Cornichons, Chilli Crackers	£8.50
Lahmacun (Spiced Minced Lamb Flatbread)	£7.50
Truffle & Parmesan Triple Cooked Chips, Smoked Garlic Mayonnaise	£6.00

LUNCH MAINS

Eggs Benedict GFO Bacon, Focaccia, Fresh Hollandaise	£14.00
Eggs Royale GFO Macneil's Smoked Salmon, Focaccia, Fresh Hollandaise	£15.50
250g Picanha Steak GFO Triple Cooked Chips, Grilled Plum Tomato, Green Peppercorn Sauce	£22.00
Braised Featherblade Sandwich Crisp Onions, Celeriac Remoulade	£16.00
Hummus Bowl VE DF Courgette Falafel, Freekah Salad, Flatbread	£13.00
Roast Salmon Paté on Toast GFO Horseradish & Fennel	£14.00
Parmesan Gnocchi Buttered Savoy, Courgette Ribbons, Seed & Herb Gremolata	£14.00
Miso Skrei Loin GF DF Red Wild Rice, Seaweed Sauce	£16.00
Lamb Kofta Flatbread, Freekah Salad, Labneh	£15.00

Recommended tapas 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

