



SUMMER LUNCH DINING

12pm-2.30PM

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

TAPAS AND SIDES

Gordal Olives, Chilli Oil VE GF DF	£4.50
Bradwall Bakehouse Bread, Olive Oil, Balsamic, Tapenade VE DF	£6.00
Charcuterie Board DF GF	£13.00
Padron Peppers, Maldon Salt VE DF GF	£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
Tiger Prawn Skewers, Mango & Chilli GF	£11.00
Courgette Falafel, Sriracha Mayonnaise VE DF	£6.50
Grilled Asparagus, Poached Duck Egg, Local Honey & Thyme V DF GF	£9.50
Burrata, Grilled Nectarine, Balsamic Glaze, Toasted Focaccia	£10.00
Hand-carved Iberico 4yo Bellota Jamon 50g DF GF	£22.50
Truffle & Parmesan Triple Cooked Chips, Sriracha Mayonnaise	£6.00
Taleggio, Speck & Rocket Bruschetta GFO	£11.00

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	£22.00
Triple Cooked Chips, Grilled Plum Tomato, Green Peppercorn Sauce	
Chicken Caesar Salad GFO	£19.50
Romaine, Parmesan, Anchovies, Croutons, Caesar Dressing	
Hummus Bowl VE DF	£13.00
Courgette Falafel, Cracked Wheat Salad, Flatbread	
Quesadilla V	£15.50
Spiced Peppers, Onion, Courgette, Cheese	
Roast Pork Belly Teriyaki Sandwich DF	£15.50
Daikon Slaw, Pretzel Roll, Fries	
Swordfish, Mojo Verde DF GF	£21.50
Salted Potatoes	
Heirloom Tomato Panzanella VE DF	£14.50
Grilled Asparagus, Sourdough	