

# LUNCH MENU

## WHILE YOU DECIDE

Olives, <i>Nocellara del Belice</i>	3
Warm sourdough, <i>salted butter</i>	4
Butternut squash arancini, <i>truffle mayonnaise</i>	4
Salt cod brandade, <i>black garlic, lemon, parsley</i>	4
Padron peppers, <i>Caesar dressing</i>	6.5
Potted duck, <i>Apple jelly, toasted sourdough</i>	10

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## MAINS

Avocado toast	10
<i>Poached duck eggs, crushed avocado, rye toast, grapefruit beurre blanc</i>	
Thai fish cake	13
<i>Radish, carrot, coriander mayonnaise, chilli dressing</i>	
Chorizo hash	13
<i>Chorizo, courgette, potato, fried duck egg, tomato relish</i>	
Butternut squash risotto	15
<i>Burrata, amoretto, pine nut, sage</i>	
Chicken Caesar	15
<i>Baby gem, anchovies, Parmesan, croutons, Caesar dressing</i>	
Beef burger	15
<i>Smoked bacon, cheddar, house pickles, tomato relish, fries</i>	
Sirloin	28
<i>Pink firs, purple sprouting, malted shiitakes, smoked anchovy butter</i>	

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## SIDES

Chips 4	Green salad	4
Broccoli 4	Pink firs	4

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## DESSERTS

Rum roasted pineapple, chilli salsa, vanilla mousse, coconut sorbet	7
Muscavado financier, toffee apples, dates, walnut, coffee, vanilla ice cream	7
Dark chocolate mousse, malt puree, lime, salted caramel ice cream	7
Selection of four British & French cheese, seasonal garnishes, walnut bread	15