



Lunch Set Menu - August
2 courses £20.95 and 3 courses £24.95

(Lunch portions and plating is different to a la carte version)

Small Plates

Tempura Cauliflower

Crisp tempura florets glazed with a vibrant sweet chili sauce and toasted sesame.

Salt & Pepper Calamari

Tender squid, lightly fried until crisp and served with a zesty Meyer lemon aioli.

Smoked Duck Terrine

A rich duck leg terrine served with sweet mango chutney, a drizzle of grape molasses, and house-made crostini.

Crispy Okra Fries GF

Dusted in a secret family spice blend, served with a smoky harissa yogurt dip.

Large Plates

Wagyu One Smash Burger

A succulent Wagyu patty, aged cheddar, and crisp gherkins in a toasted brioche bun with chipotle aioli. Served with skin-on fries.

Summer Harvest Salad GF

Garden leaves, ripe mango, fresh figs, candied walnuts, and pear, tossed in a maple-champagne vinaigrette. Add Grilled Marinated Chicken Breast

Beef Rump (250g) GF

Perfectly grilled to your liking, served with a rich, creamy peppercorn sauce and skin-on fries.

Lunch Fish & Chips

Crisp, ale-battered North Sea cod served with thick-cut chips, tartar sauce, and a zesty pea & lime purée.

Vegan Shawarma Gyros V

Spiced vegan shawarma, sumac onions, pickles, and creamy tzatziki wrapped in a warm pita bread. Served with skin-on fries.

Desserts

The Coconut Shell

A delicate milk chocolate coconut shell filled with a creamy coconut mousse and a tropical piña colada confit center.

Dark Chocolate & Orange Mousse V

A rich vegan chocolate and orange mousse on an almond sponge, finished with a crisp, spiced tapioca tuile.