



THE SIT DOWN LUNCH

W . M S H A R I N G B O A R D

IRISH BEEF PICANHA

SOUTH AMERICAN CUT OF BEEF AKA TOP SIRLOIN / RUMP CAP.

SITS BETWEEN THE RUMP AND THE SIRLOIN.

INFLUENCED BY THE STREETS OF BRAZIL.

TENDER WITH LOADS OF FLAVOUR. SEASONED SIMPLY WITH SALT, PEPPER
AND OLIVE OIL, ROASTED ON THE GRILL. SLICED THIN, SERVED MEDIUM.

RARE WELSH LEG OF LAMB

LONG MARINADE INFLUENCE BY MIDDLE EASTERN

AND MOROCCAN STREET FOOD. ROASTED ON THE GRILL. SLICED THIN,
SERVED MEDIUM.

SUFFOLK CHICKEN THIGH

SEASONED WITH SALT AND PEPPER. JUICY WITH CRISPY SKIN

ROUGHLY CHOPPED ON A PARSLEY BOARD DRESSING

SERVED WITH WEEKLY ROTATING
HOMEMADE SALADS AND HERBIE RICE

£14.50 PER PERSON

E X T R A S

ADDITIONAL PORTION OF MEAT £4.00

SEASONED FLAT BREAD £2

CORN ON THE COB £2.5

HALLOUMI £1.5

FALAFEL £2

PLEASE LET YOUR SERVER KNOW ANY ALLERGIES YOU MAY HAVE
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL