

LUNCH MENU

Pistachio Burrata (VEG) 16 with tomatoes, rocket, pistachio pesto, balsamic glaze and toasted bread	Beetroot Lentil Salad (VEG) 15 with goat cheese, basil, mache salad, pomegranate, sunflower kernels, balsamic dressing and toasted bread	Club Sandwich 17 with chicken fillet, egg, cheddar, bacon, mayo and fries
Caesar Salad 16 with chicken or prawns, lettuce, avocado, parmesan, crouton and caesar dressing	Grilled Veg Sandwich (VEG)/(V) 17 with aubergine, courgette, red pepper, rocket, halloumi, pesto sauce, olive paste and rocket cherry tomato salad	Avocado Sandwich 17 with eggs, bacon, rocket, guacamole and rocket cherry tomato salad
Porcini Risotto (VEG)(GF) 20 with porcini sauce, parmesan cheese and truffle oil	Chicken Breast (GF) 22 with lemon sauce, baby potatoes, baby gem lettuce and chimichurri sauce	Fresh Crab Salad 21 with baby gem lettuce, avocado, lemon basil dressing and toasted bread
Grilled Salmon 32 with gnocchi, creamy garlic kimchi sauce, basil, parmesan, baby spinach and fried crispy quinoa	Cauliflower Steak (V)(GF) 20 with smoky cashew red pepper dip, cashew nuts and pomegranate molasses	Truffle Burger 22 with beef patty, cheddar, mixed mushrooms, onions, Japanese mayo, truffle paste and fries
Linguini Shrimp Puttanesca 18 with tomato sauce, capers, olives, basil and parmesan cheese		

Sides

Fries 5	Sweet Potato Fries 6	Truffle Mashed Potatoes 8
Tenderstem Broccoli 7	Grilled Baby Gem 6	Truffle Fries 9

Please notify the team about any allergies or intolerances.
All deep fried dishes (fries, sweet potato fries, padron peppers) may contain GLUTEN and SOYA due to oil cross contamination.
An optional 12.5% service charge is added to your bill and distributed via revenue approved tronc.
V: Vegan VEG: Vegetarian GF: Gluten free