



2 courses £30 | 3 courses £35
Available Lunchtime Monday- Friday



Starters

Cauliflower & Aged Cheddar Velouté (v)
Whipped goat curd toast, Amalfi lemon & chive oil 641 kcal

Bluebird Chopped Salad (vg)
*kale, fennel, radish & radicchio, toasted seeds,
carrot, orange & ginger dressing 618 kcal*

Spicy Salmon Maki
avocado, shiso & Japanese mayo 542 kcal

Mains

Pumpkin Ravioli (v)
Sage & hazelnut butter, Parmesan cheese 561 kcal

Steak Hache au Poivre
pommes frites 858 kcal

Aged Lamb Ragù
fresh egg pasta, 36-month Parmesan 1044 kcal

Sides

Gem Leaf Salad *baby gem, croutons 586 kcal £8*

Truffle Mash Potatoes (v) *black truffle & 36-month Parmesan 492 kcal £8*

Spinach "Carbonara" *smoked bacon, parmesan and egg yolk £8
221 kcal*

Desserts

Sticky Toffee Pudding
dates & cola sponge, salted toffee & bourbon sauce 788 kcal

Gluten Free Brownie
vanilla ice cream 782 Kcal

Selection of sorbets 295 Kcal



Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.
14.5% service charge will be added to your bill. Prices include VAT

