

## Set Lunch

Two courses 20

Three Courses 24

Add a 125ml glass of Henners English sparkling 8.5

Add a 175ml glass of Chablis, Jean-Marc Brocard 13

Add a 175ml glass of Clos de la Cure, Saint-Émilion Grand Cru 14.3

## Starters

Soup of the day, sourdough (v)

Ham hock & blue cheese croquettes, chorizo mayo

Salt & pepper calamari, aioli

Potato pavé, wild mushroom & truffle cream, black garlic mayo (vg)

## Mains

Roasted cauliflower & chickpeas, wilted spinach, aubergine puree, coriander (vg)

Pan-fried sea bream, roasted new potatoes, tenderstem, dill hollandaise

Chicken schnitzel Caesar salad

Minute steak, fries

## Pudding

Sticky toffee pudding, vanilla ice cream

Apple & pear crumble, custard

Vegan brownie, vegan vanilla ice cream

Judes ice cream; three scoops

Menu served 12 noon to 4pm, Monday to Friday.

A full list of allergen information is available. Please ask your server for details.

An optional service charge of 12.5% (all of which is distributed to staff) will be added to your bill).