

Michael Nadra BRASSERIE

SET LUNCH MENU

Wednesday to Friday 12pm to 5pm

STARTERS

Winter Root Vegetables Soup

Carrot, Parsnip, Celeriac
& Parmesan Straws
(Vegan Option)

Hamachi & Courgette Tempura

Wasabi Tartare Sauce

MAINS

Marjoram Gnocchi

Tomato, Rocket, Basil, Pine Nuts
Goats Cheese & Keens Cheddar Sauce

Roast Corn-Fed Chicken Breast

Mash Potatoes, Green Beans,
Whole Grain Mustard Sauce & Red Wine Jus

- Extra Sides -

Baby Gem, Fresh Avocado, Red Onion
ExtraVirgin Olive Oil & Lemon (Vegan) 6

Wild Rocket, Raw Cabbage,
Tomatoes, Red Onion, Mint,
ExtraVirgin Olive Oil & Lemon 6/11

Mixed Greens - Kale, Tenderstem
Broccoli & Green Beans (Vegan) 6

Sautéed Wild Mushrooms
Girolles, Garlic & Parsley 9

Steamed Basmati Rice with
Kaffir Lime Leaf, Ginger, Chilli
& Crispy Onion (Vegan) 6

Triple Cooked Chips with Sage 6

Truffled Mash Potatoes 6

DESSERTS

Mixed Berry Mess

Homemade Ice Creams & Fresh Fruit Sorbets 2 Scoops

ICE CREAMS: Balinese Vanilla, Salt Caramel, Vegan Pistachio
SORBETS: Raspberry, Mango, Coconut & Lime

2 Course £24.95

3 Course £29.95

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

12.5% discretionary service charge will be added to your bill.