

Michael Nadra BRASSERIE

SET LUNCH MENU

Wednesday to Friday 12pm to 5.00pm

STARTERS

Winter Root Vegetable & Lentil Soup

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

Grilled Miso Salmon

Tenderstem Broccoli Tempura
Sweet Chilli Sauce

MAINS

Homemade Sage Campanelle Pasta

Rocket, Basil, Pine Nuts, Parmesan,
Roast Tomato Sauce
& Balsamic Vinegar

Roasted Porkbelly

Dill Creamed Potatoes
Sauerkraut, Carrots, Pancetta
& 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

Braised Potatoes, Onion,
Romano Red Peppers & Dill 6

Truffled Mash Potatoes 6

Triple Cooked Chips with Sage 6

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

Sautéed Wild Mushrooms
Shimeji, Garlic & Parsley 9

DESSERTS

Brioche Pain Perdu

Mixed Berry Compote
& Vanilla Ice Cream

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.