

Michael Nadra

BRASSERIE

SET LUNCH MENU

Wednesday to Friday 12pm to 5.00pm

STARTERS

Root Vegetable & Lentil Soup

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

Salmon & Dill Dumplings

Leeks & Crab Bisque Sauce

MAINS

Freckch & Leeks

Baked in a Brik Pastry

Red Cabbage & Pickled Salad, Mint, Parsley
Harrisa & Tahini Dressing
(Vegan)

Roast Corn-fed Chicken Breast

Mashed Potatoes, Green Beans
Wild Garlic, Shimeji Mushrooms & Red Wine Jus

- Extra Sides -

Baby Gem, Fresh Avocado, Red Onion
ExtraVirgin Olive Oil & Lemon
(Vegan) 6Wild Rocket, Raw Cabbage,
Tomatoes, Red Onion, Mint,
ExtraVirgin Olive Oil & Lemon
(Vegan) 6/11Mixed Greens - Kale, Tenderstem
Broccoli & Green Beans (Vegan) 6

Truffled Mash Potatoes 6

Triple Cooked Chips with Sage 6

Steamed Basmati Rice
Kaffir Lime Leaf, Ginger,
Chilli & Crispy Onion
(Vegan) 6Sautéed Wild Mushrooms
Shimeji, Garlic & Parsley
(Vegan) 8

DESSERTS

Pavlova

Mixed Berry Compote

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.