

# Michael Nadra

## BRASSERIE

### SET LUNCH MENU

Wednesday to Friday 12pm to 5.00pm

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#### STARTERS

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##### Root Vegetable & Lentil Soup

Carrot, Celeriac  
Parmesan Straws  
(Vegan Option Available)

##### Swordfish Brochette

Couscous Salad  
Tomato Salsa & Harissa Dressing

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#### MAINS

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##### Homemade Campanelli Pasta Butter, Sage & Black Pepper

Piperade Sauce & Aged Parmesan

##### Pork Loin Schnitzel

White Cabbage, Tomato, Garlic Parsley & Mint Salad  
Tarragon Mayonnaise

#### - Extra Sides -

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

Wild Rocket, Raw Cabbage,  
Tomatoes, Red Onion, Mint,  
Extra Virgin Olive Oil & Lemon  
(Vegan) 6/11

Mixed 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) 6

Sautéed Wild Mushrooms  
Shimeji, Garlic & Parsley  
(Vegan) 8

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#### DESSERTS

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##### Strawberry Eton Mess

##### Homemade Ice Creams & Fresh Fruit Sorbets 2 Scoops

ICE CREAMS: Balinese Vanilla, Salt Caramel, Vegan Pistachio  
SORBETS: Raspberry, Mango, Bellini Sorbet (contains alcohol)

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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.