

Michael Nadra

BRASSERIE

SET LUNCH MENU

Wednesday to Friday 12pm to 5.00pm

STARTERS

Crushed Falafel

Baby Gem, Wild Rocket, Tomato
Mint, Parsley, Flat Bread Croutons
Sumac & Tahini
(Vegan)

Swordfish Pastilla

Chickpeas, Onion & Mint Puree
Herb Salad & Harissa Dressing

MAINS

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

Piperade Sauce & Aged Parmesan

Braised Chicken Leg

Red Wine, Onion, Button Mushrooms
Pancetta & Chervil Mash Potatoes

- Extra Sides -

Baby Gem, Fresh Avocado, Red Onion
ExtraVirgin Olive Oil & Lemon
(Vegan) 7

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

Mixed Greens - Kale, Tenderstem
Broccoli & Green Beans (Vegan) 7

Truffled Mash Potatoes 7

Triple Cooked Chips with Sage 6

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

Sautéed Wild Mushrooms
Chanterelles, Shimeji, Garlic &
Parsley (Vegan) 9

DESSERTS

Profiteroles

Balinese Vanilla Ice Cream
Hot Belgium Chocolate Sauce

Homemade Ice Creams & Fresh Fruit Sorbets

2 Scoops

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

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.