

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)

Hake Goujons

Tartare Sauce, Crisp Parsley
Nori Seaweed Powder

MAINS

Homemade Campanelli Pasta Butter, Sage & Black Pepper

Piperade Sauce & Aged Parmesan

Lamb Stew

Turnips, Celeriac, Carrots, Shallots
& spring Onion 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

Balinese Vanilla Cheesecake

Mixed Berry Compote

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.