

Michael Nadra

BRASSERIE

SET LUNCH MENU

Wednesday to Friday 12pm to 5.00pm

STARTERS

Lightly Curried Lentil & Turnip Soup

Garlic Flat Bread Croutons
(Vegan)

Grilled Miso Sardine

Tenderstem Broccoli Tempura,
Sweet Chilli Sauce,
Nori Seaweed, Sesame &
Coriander

MAINS

Homemade Pesto Campanelle Pasta

Roasted Tomato Sauce
Aged Parmesan

Roasted Corn-Fed Chicken Leg & Wing

Mash Potato, Green Beans
Pancetta & Bourguignonne Sauce

- 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 Shimeji Mushrooms
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,
Pecan & Maple, Vanilla Brandy
SORBETS: Raspberry, Mango

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.