

Michael N a d r a

BRASSERIE

SET LUNCH MENU

Wednesday to Friday 12pm to 5.00pm

STARTERS

Garlic Cheese Bread

Tomato, Cucumber, Red Onion Salad, Basil
Homemade Kakheti Sunflower Oil
Georgian Spiced Salt

Asian Fish Broth

Prawn Dumplings, Chilli, Ginger, Spring Onions,
Rice Vermicelli & Coriander Cress

MAINS

Provençale Vegetable Lasagne

Roasted Tomato Sauce
Wild Rocket, Basil & Parmesan
Balsamic Vinegar
(Vegetarian)

Spiced Lamb Kofte

Couscous Salad, Tahini & Harissa,
Flat Bread with Za'atar

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

Pommes Frites
Herbs de Provence (Veggie) 6

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

Sautéed Shimeji Mushrooms
Garlic & Parsley (Vegan) 9

DESSERTS

Pavlova
Mixed Berry Compote

Homemade Ice Creams & Fresh Fruit Sorbets
2 Scoops
ICE CREAMS: Balinese Vanilla, Salt Caramel,
Vegan Pistachio, Chocolate Brownie
SORBETS: Raspberry, Mango

2 Course £24.95

3 Course £29.95

Please ask a member of staff for any allergy & dietary requirements.

Whilst we do all we can to accommodate guests with food intolerances & allergies, we are unable to guarantee that dishes will be completely allergen free.

12.5% discretionary service charge will be added to your bill.