

Michael Nadra

B R A S S E R I E

SET LUNCH MENU

Wednesday to Friday 12pm to 5.00pm

S T A R T E R S

Cheese Bread & Tomato, Cucumber, Red Onion Salad

Purple Basil
Homemade Kakheti Sunflower Oil
Georgian Spiced Salt

Steamed Beef & Pork Dumplings

Garlic & Mint Yogurt
Coriander

M A I N S

Homemade Tagliolini

Basil & Courgette Pesto, Fresh Cherry Tomatoes
Pine Nuts, Parmesan & Balsamic Vinegar
(Vegetarian)

Braised Lamb

Spring Onions, Tarragon, Coriander
Green Plum & Mash PotatoBaby Gem, Fresh Avocado, Red Onion
ExtraVirgin Olive Oil & Lemon
(Vegan) 7Wild Rocket, Raw Cabbage,
Tomatoes, Red Onion, Mint,
ExtraVirgin Olive Oil & Lemon
(Vegan) 6/11Mixed Greens - Kale, Tenderstem
Broccoli & Green Beans (Vegan) 7

Truffled Mash Potatoes 7

Pommes Frites
Herbs de Provence (Veggie) 6Steamed Basmati Rice
Kaffir Lime Leaf, Ginger,
Chilli & Crispy Onion
(Vegan) 6Sautéed Shimeji Mushrooms
Garlic & Parsley (Vegan) 9

D E S S E R T S

Pavlova
Mixed Berry CompoteHomemade 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.