

Michael Nadra  
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

Baked Cod Brandade

Green Kale & Smoked Paprika

MAINS

Homemade Tagliolini

Tomato Sauce, Wild Rocket, Pine Nuts,  
Parmesan & Balsamic Vinegar  
(Vegetarian)

Spiced Lamb Kofte

Couscous & Wild Rocket Salad  
Cherry Tomato Salsa, Coriander Cress  
Tahini & Harissa

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.