

Michael N a d r a
B R A S S E R I E

SET LUNCH MENU

W e d n e s d a y t o F r i d a y 1 2 p m t o 5 . 0 0 p m

S T A R T E R S

Garlic Cheese Bread

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

Steamed Prawn Dumplings

Leeks, Dill & Bisque Sauce

M A I N S

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

D E S S E R T S

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 C o u r s e £ 2 4 . 9 5

3 C o u r s e £ 2 9 . 9 5

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.