

Michael Nadra
BRASSERIE

SET LUNCH MENU

Wednesday to Friday 12pm to 5.00pm

STARTERS

Lightly Curried
Root Vegetable & Lentil Soup
Carrot, Parsnip, Potato
Onion Pakora
(Vegan)

Smoked Salmon Ravioli
Tomato & Basil Salsa
Swiss Chard

MAINS

Roasted Mushroom
Freekeh, Tenderstem Broccoli,
Garlic Yoghurt, Light Spiced Panko
(Vegetarian)

Pheasant Ragout
Campanelle Pasta, Parmesan
Dressed Cherry Tomatos

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

Roasted Baby New Potatoes & Dill
(Vegan) 6

Truffled Mash Potatoes 7

Pommes Frites
Herbs de Provence (Veggie) 6

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

Sautéed Trompette, Shimeji, Girroles Mushrooms
Garlic & Parsley (Vegan) 11

DESSERTS

Treacle Tart
Clotted Cream & 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.