

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

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

Smoked Salmon Ravioli
Tomato & Basil Salsa
Swiss Chard

M A I N S

Homemade Campanelle Pasta
Priperade & Basil
Gruyère Bechamel Sauce
(Vegetarian)

Slow Roasted Pork Belly
Olive Oil Rosemary & Garlic Roasted Potatoes
Green Beans & Jerusalem Artichoke Purée

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

D E S S E R T S

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 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.