

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)

Whitebait Tempura
Crisp Parsley, Smoked Paprika
Tartare Sauce

M A I N S

Homemade Campanelle Pasta
Roasted Red Pepper & Tomato Sauce
Swiss Chard, Aged Parmesan & Basil
(Vegetarian)

Chicken, Mushroom & Tarragon Pie
Mashed Potatoes
Green Beans & Red Wine Jus

- E x t r a S i d e s -

Baby Gem, Fresh Avocado, Red Onion
Extra Virgin Olive Oil & Lemon (Vegan) 7

Wild Rocket, Raw Cabbage
Tomatoes, Red Onion, Mint
Extra Virgin 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
(Veggie) 7

Pommes Frites
Herbs de Provence
(Veggie) 6

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

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

D E S S E R T S

Profiteroles
Chantilly Cream, Mixed Berry Compote
Hot Chocolate Sauce

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.

13.5% discretionary service charge will be added to your bill.