

Michael Nadra
BRASSERIE

SET LUNCH MENU

Wednesday to Friday 12pm to 5.00pm

STARTERS

Lightly Curried
Root Vegetable & Lentil Soup
Carrot, Parsnip, Potato
Courgette & Mint Fritters
(Vegan)

Whitebait Tempura
Crisp Parsley, Smoked Paprika
Tartare Sauce

MAINS

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

Haggis & Truffle Wellington
Neeps & Tatties, Green Kale
Red Wine Jus

- Sides -

Baby Gem, Fresh Avocado, Red Onion
ExtraVirgin 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 Yellow Chanterelles & Shimeji Mushrooms
Garlic & Parsley (Vegan) 11

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

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.

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