

Michael Nadra

BRASSERIE

SET LUNCH MENU

Wednesday to Friday 12pm to 5.00pm

STARTERS

Lightly Curried
Root Vegetable & Lentil SoupCarrot, Parsnip, Potato
Courgette & Mint Fritters
(Vegan Option Available)

Whitebait Tempura

Crisp Parsley, Smoked Paprika
Tartare Sauce

MAINS

Homemade Tagliolini Pasta

Roasted Tomato Sauce, Swiss Chard
Aged Parmesan & Basil
(Gluten Free & Vegan Option Available)

Beef Goulash

Spring Onion Mash Potatoes
Green Kale

- S i d e s -

Baby Gem, Fresh Avocado, Red Onion
Extra Virgin Olive Oil & Lemon
(Vegan) 7Wild Rocket, Raw Cabbage
Tomatoes, Red Onion, Mint
Extra Virgin Olive Oil & Lemon
(Vegan) 6/11Mixed Greens
Kale, Tenderstem Broccoli & Green Beans
(Vegan) 7Roasted Baby New Potatoes & Dill
(Vegan) 6Truffled Mash Potatoes
(Veggie) 7Baked Sweet Potato
Chervil & Maldon Salt
(Vegan) 7Pommes Frites
Herbs de Provence
(Veggie) 6Sautéed Chanterelles & Shimeji Mushrooms
Garlic & Parsley
(Vegan) 11Steamed 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.