

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

## Beef Goulash

Spring Onion Mash  
Green Kale & Red Wine Jus

## - 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 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 &amp; 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 &amp; dietary requirements.

Whilst we do all we can to accommodate guests with food intolerances &amp; allergies, we are unable to guarantee that dishes will be completely allergen free.

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