

Michael Nadra

BRASSERIE

SET LUNCH MENU

Wednesday to Friday 12pm to 5.00pm

STARTERS

Falafel

Baby Gem, Wild Rocket, Red Cabbage
Cherry Tomato, Mixed Pickles
Garlic Croutons, Tahini & Sumac (Vegan)

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)

Corn-Fed Chicken Schnitzel

Sauerkraut, Pancetta, Spring Onion Mash
Red Wine Jus

- 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

Baked Sweet Potato
Chervil & Maldon Salt
(Vegan) 7

Pommes Frites
Herbs de Provence
(Veggie) 6

Sautéed Shimeji Mushrooms
Garlic & Parsley
(Vegan) 11

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

DESSERTS

Eton Mess

Fresh Strawberries
Crème Chantilly & Meringue

Homemade Ice Creams & Fresh Fruit Sorbets

2 Scoops

ICE CREAMS: Balinese Vanilla, Salt Caramel
Vegan Pistachio, Chocolate Brownie
SORBETS: Raspberry, Mango

2 Course £29

3 Course £35

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.