

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)

## Toulouse Sausage

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 &amp; 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 &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.