

Michael Nadra

## BRASSERIE

SET LUNCH MENU

Wednesday to Friday 12pm to 5.00pm

## STARTERS

## Greek Salad

Manouri Cheese, Cherry Tomato, Baby Gem  
Cucumber, Red Onions, Kalamata Olives  
Capers, Oregano (Vegan)

## Grilled Corn- Fed Chicken Wings

Smoked Paprika Aioli

## MAINS

## Homemade Tagliolini Pasta

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

## Steamed Skate Wings

Crushed New Potato Salad,  
Cherry Tomato Salsa, Wild Rocket & Pesto

## - 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 & 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.