

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)

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

- Sides -

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.