

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)

Hot Smoked Salmon Fish Cake

Wild Rocket, Peaches  
Lemon Oil & Aioli

MAINS

Homemade Tagliolini Pasta

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

Grilled Corn-Fed Chicken

Coco de Paimpol, Heirloom Tomatos, Baby Spinach  
Baby Gem Lettuce & Mint

- 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.