



WEEKDAY SPECIAL
FREE COFFEE WITH ANY BRUNCH DISH

AVAILABLE WEEKDAYS TILL 1.30 PM
EXCLUDING BANK HOLIDAYS

BRUNCH

FULL ON BREAKFAST 12.95

2 free range fried eggs, bacon, Tuscan sausage, poached cherry tomatoes, fried portobello mushroom, halloumi cheese, baked beans, sourdough bread toast and butter.

A pot of natural yogurt with fresh berries G

SUPER SKINNY VEGAN TOAST 7.95

Sourdough bread topped with avocado, spinach, mixed nuts, chia seeds and quinoa V, G

SUNNY VEGGIE BREAKFAST 12.75

2 free range fried eggs, poached cherry tomatoes, mixed salad, halloumi cheese, avocado and roasted peppers. Served with sourdough bread toast and garlic-herb ricotta & goat's cheese spread.

A pot of natural yogurt with fresh berries V, G

Set
MENU
2 COURSE 15.95

ADD DESSERT 3.25

AVAILABLE
MONDAY – THURSDAY 11.30AM – 10:00PM
FRIDAY 11.30AM – 6:00PM
EXCLUDING BANK HOLIDAYS

LUNCH SPECIAL – 14.25
A DRINK + ANY MAIN COURSE*

*SOFT DRINK, BEER, A GLASS OF HOUSE WINE
AND A MAIN COURSE FROM OUR SET MENU

AVAILABLE
MONDAY – FRIDAY
11.30AM – 3:00PM
EXCLUDING BANK HOLIDAYS

MELANGE DRESSING – red wine vinegar, Dijon mustard,
black pepper, sugar, salt, olive and vegetable oil

V - vegetarian; G - gluten free option available
If you have any allergies or dietary
requirements please ask a member of staff

Optional 12.5% service charge will be added to bills over £25

STARTERS

CALAMARI WITH HOMEMADE TARTARE SAUCE

Crispy breadcrumb coated squid rings with garlic and fresh parsley

WILD MUSHROOM AND TRUFFLE ARANCINI

Arborio rice balls coated with breadcrumbs filled
with wild mushrooms and mozzarella cheese.

Served with homemade chilli mayo V

PEAR AND CHICORY SALAD

Mixed with mixed baby leaves, goat's cheese, toasted pine nuts,
mustard cress and honey-Grand Marnier vinaigrette V, G

SEASONAL SOUP

Seasonal soup served with warm sourdough bread G

STARTER OF THE DAY

Please ask a member of staff

MAINS

SEA BREAM WITH CAPONATA SAUCE

Fillet of sea bream served with roasted vegetables G

POLLO ALLA ROMANA

Butterflied chicken fillet fried with Serrano ham, white wine
and garlic butter, served with green beans,
blanched cherry tomatoes and fresh basil G

SUPER HEALTHY GREENS

Sautéed broccoli and cauliflower, garlic seared baby spinach, quinoa,
chia seeds, fresh avocado, pomegranate seeds, mustard cress,
toasted nuts and Melange dressing V, G

SIRLOIN STEAK 7oz (3.25 supplement)

Chargrilled to your taste, served with French fries and garlic butter G

MAIN COURSE OF THE DAY

Please ask a member of staff

DESSERTS

CRÈME BRULÉE

Homemade rich vanilla custard topped
with a layer of hardened caramelized sugar G

DESSERT OF THE DAY

Please ask a member of staff

ICE CREAMS & SORBETS (choose any 2)

Vanilla, chocolate, strawberry, citron pressé, framboise G