



SUSTAINABLE SET LUNCH MENU

Two courses 27.00 | Three courses 30.00

Championing sustainability with Ethical Butcher British beef sourced from regenerative farms in the UK

S T A R T E R S

CRUDITÉS

Whipped Cod's Roe | Chilli Oil

M SAUSAGE ROLL

Smoked Beef Ketchup

TROUT SASHIMI

Compressed Apple | Apple Gel | Honey Dressing

M A I N S

ETHICAL STEAK & FRITES

Ethical Steak Sirloin | Parisian Green Sauce

FISH CAKE

Red Snapper & Atlantic Salmon | Black Garlic Aioli

HISPI CABBAGE

Charred Cabbage | Hazelnut Puree | Crème Fraiche | Crispy Shallots

D E S S E R T S

LEMON CLOUD

Limoncello Sorbet | Orange Jelly | Burnt Lime

CHOCOLATE BROWNIE

Raspberry Gel | Honeycomb | Snickers Ice

"ZERO WASTE" MANDARIN CHEESECAKE

Biscuit Base | Vanilla Cream Cheese | Mandarin Sorbet

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. All prices include VAT and a discretionary 13.5% service charge will be added to your bill.



**ALLERGEN
INFORMATION**
Scan the QR code to
view allergen details