

Set Lunch Menu

2 Courses – 19.50 | 3 Courses – 25.50

Starter

Salt Beef Croquettes, Churrasco Aioli, Charred Corn Salsa
Pan Seared Cod Cheeks, Warm Tartare Sauce, Parsley Oil
Munchkin Pumpkin Fritte, Salsa Verde, Dukkah | v

Main

Peri Peri Chicken Thigh, Nigella Seed Flatbread, Churrasco Aioli
St Austell Mussels, White Wine Cream Sauce, Cristal Bread
Glazed Baby Aubergines, Muhammara, Pickled Shallot,
Dukkah | vg
Trofie, Pickled Shimeji, Truffle Mascarpone, Wild Mushroom,
Parmesan | v

Dessert

Mulled Poached Pear, Oat & Brown Sugar Crumble,
Cranberry Sorbet | vg
“Brew Project” Espresso Affogato, Brown Butter Gelato, Biscotti | v
Add Disaronno | 5 or Frangelico | 4
Baked Chai Rice Pudding, Demerara Crust, Brown Butter Gelato,
Plum Compote | v | £2 Supplement

v | Vegetarian

vg | Vegan