

LUNCH MENU

SMALL PLATES		LARGE PLATES	
Seared Tiger Prawns (WF) Crumbled Feta, Spiced Tomato and Ouzo Salsa	11	6oz Sirloin Steak Sandwich Mediterranean Vegetables and Salsa Verde	13.5
Black Bean and Harissa Hummus (VG) House Baked Flat Bread	6	Thai Red Vegetable Curry (WF, VG) Sticky Jasmine Rice With Marinated Tofu (VG) 17, With Chicken (WF) 18, With King Prawns (WF) 19	16
Ras El Hanout Spiced Lamb Meatballs Roasted Courgette	10		
Seared Squid Bamboo Shoots, Ginger, Garlic and Soy	10	Potato Cake, Poached Egg and	12.5
Sumac Spiced Roasted Cauliflower (VC, WF)	6	Hollandaise Sauce	
Tahini Yoghurt and Pomegranate		Chickpea, Cauliflower and Lentil Moussaka (WF, VG)	13
Roasted Courgette and Butternut Squash (WF) (V) Parsnip Puree, Rocket Pesto and Shaved Walnuts	7	Grilled Lemongrass Chicken Skewers Soy and Ginger Noodles, Satay Sauce and Roasted Peanuts	16
Salt and Pepper Chicken (WF) Sweet Red Peppers, Onions and Chili	7	Pan Fried Salmon (WF) With Sliced Roast Potatoes, Tender Stem	19
Butternut Squash and Sweet Potato Soup (VG) Ginger and Lemongrass	6	Broccoli, and a Fennel and Caperberry Sauce	
Homemade Vegetable Samosas (VC) Mango Chutney and Raita Dip	6		
SIDES			
Apple and Fennel Salad (WF, VG)	4	Asian Style Rice Noodles (VG)	4
Roasted Mediterranean Vegetables (WF, VG)	4	Homecooked Chips (WF, VG)	4
Grilled Tender Stem Broccoli	,	Sweet Potato Fries (WF, VG)	4
with Sesame (VG)	4	Za'atar Flatbread (VG)	3
DESSERTS			
Warm Honey and Almond Cake (V) Vanilla Bean Ice Cream	6	Key Lime Cheesecake (WF) (VG) With Raspberry Coulis	6
Cardamom and Chocolate Tart (VG) Dairy Free Vanilla Ice Cream	7	Apple Tarte Tatin (V) Spiced Rum Caramel Sauce and Vanilla Bean Ice Cream	6

(V) - Vegetarian, (VG) - Vegan, (WF) - Wheat Free Recipe

Some of the ingredients we use in our kitchen are classified as food allergens. Full allergen information for items on our menu is available upon request. Our recipes are subject to change, please check with our servers on every visit to our restaurant.