



LUNCH FORMULE

MAIN COURSE £10 / MAIN + DESSERT £14

Choucroute (Sauer Kraut, Smoked Sausage & Pork Shoulder)

Red Wine Poached Pear

SNACKS

Bread & Salted Butter	£4
Mixed Italian Olives	£4
Ortiz Anchoas	£8

FROM THE BAR

Speck Naturale- Trentino	£9
Salame Della Rosa- Tuscany	£9
Chorizo – Basque Country	£9
Ham Hock Terrine, Pickles	£7.5
3 Cheeses	£13.5
5 Cheeses	£19

FROM THE KITCHEN

Broccoli, Goat Cheese, Toasted Almonds (v)	£7
Beetroot, Cured Trout, Horseradish	£7.5
Haddock Brandade, Chicory	£8.5
Celeriac Remoulade, Crab Meat	£9.5
Beef Onglet, Triple Cooked Chips, Sauce Forestiere	£19
Vanilla Madeleines, Candy Beetroot Sorbet	£7
Chocolate Mousse	£6

Please refer to us for information in relation to allergens.
12.5% Service Charge will be added at your discretion.