

Monday - Friday | 11:30 - 16:30

3-course set menu £36.50 per person

## **SNACKS**

#### **FLATBREAD** 9.5

za'atar, guacamole, tahini

## **CHOOSE ONE FROM EACH SECTION**

QUINOA PROTEIN BOWL (?)

pumpkin, kale, mung bean

toasted almonds, nutritional yeast, kale bhaji

#### **ROASTED PORTOBELLO MUSHROOMS** •

butter bean hummus, vegan 'Nduja, marinated chickpeas

**ROASTED WINTER CABBAGE 3** kimchi, puffed rice, cashew cream

**AUBERGINE MILANESE 3** 

chermoula, marinated Datterini tomatoes, wild rocket

**SALMON FILLET** 

warm bulgur wheat salad, pearl barley, pomegranate, dill, olive oil, kale pesto

### **DESSERT**

**CARAMELISED BANANA BREAD 3** 

**ICE CREAM OR SORBET (∀) (இ) (•)** 

daily selection

burnt banana, coconut cream crème anglaise

# **SIDES**

## **GREEK SALAD** 9

whipped feta, Kalamata olives, red onion, winter tomatoes

**ROASTED TENDERSTEM** BROCCOLI V 3 9 chermoula, puffed pumpkin seeds

Executive Chef Jonathon Bowers

Gluten Free Vegetarian C Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering. All prices include VAT. A discretionary 15% service charge will be added to the bill.