



LET'S DO LUNCH JULY - SEPTEMBER SCHEDULE

Monday 7 th July 2025	Week One
Monday 14 th July 2025	Week One
Monday 21 st July 2025	Week One
Monday 28 th July 2025	Week Two
Monday 4 th August 2025	Week Two
Monday 11 th August 2025	Week Two
Monday 18 th August 2025	Week One
Monday 25 th August 2025	Week One
Monday 1 st September 2025	Week One
Monday 8 th September 2025	Week Two
Monday 15 th September 2025	Week Two
Monday 22 nd September 2025	Week Two



LETS DO LUNCH MENU ONE

2 COURSES - 20.5 3 COURSES - 24.5

NIBBLES

SWEET CORN FRITTERS 6
Spring onion jam (V)

HOUSE BREAD OF THE DAY 5
Olive oil and balsamic (V, GF, DF)

LAMB KOFTAS 6
Feta, salsa and mint yoghurt

ROAST RED PEPPER HUMMUS 6
Toasted pitta (V, GF*)

**PEA AND GOATS' CHEESE
ARANCINI** 6
Chilli jam (V)

STARTERS

**GRILLED LEMON AND HERB
MARINATED SARDINES**
Toasted sourdough, rich tomato sauce and
pickled red onion (GF*)

HOI SIN DUCK RILLETTE
Cucumber, chilli, coriander and a five spice
syrup (GF)

SOUP OF THE DAY
Toasted sourdough (V, GF)

CRISPY HEN'S EGG
Asparagus spears, Béarnaise sauce and crispy
pancetta (V)

**BLUE CHEESE AND THYME
SOUFFLÉ**
Classic Waldorf salad, wholegrain sauce and
crispy sage (V)

**HAM HOCK AND SMOKED
CHICKEN TERRINE**
Crispy chicken skin, sweetcorn puree and radish
salad (GF)

GRAVADLAX OF SALMON +2
Goats' cheese beignets and wasabi crème
fraîche

MAINS

6OZ SIRLOIN STEAK +4
Garlic and herb sautéed mushrooms, triple
cooked chips and a peppercorn sauce (GF)

TEMPURA COD GOUJONS
Homemade tartar sauce, minted pea puree and
triple cooked chips (DF*)

SEARED SHETLAND SALMON
Saffron potatoes, sautéed savoy cabbage and
tarragon velouté (GF)

PAN FRIED BRITISH CALF LIVER +3
Creamed potato, crispy cabbage and a smoked
bacon and blue cheese sauce (GF*)

**CHICKEN BREAST WRAPPED IN
PARMA HAM**
Classic ratatouille, sautéed new potatoes in a
rich tomato sauce (GF)

CONFIT PORK BELLY
Braised lentil de puy, parmentir potatoes and
apple gravy (GF)

FETA GNOCCHI
Mushroom velouté, summer greens and a
parsnip crisp (V)

**LIGHTLY SPICED AUBERGINE
SCHNITZEL**
Giant couscous, lime and harissa yoghurt (V)

SIDES +6 each

TRIPLE COOKED CHIPS
Choice of dip (V)

SAUTÉED NEW POTATOES
(V, VE)

HONEY ROOT VEGETABLES
(V, VE)

SEASONAL GREENS
Garlic herb butter

DESSERTS

PEACH AND RASPBERRY TRIFLE
Raspberry jelly and roasted almonds (V)

HOT PUDDING OF THE DAY
Choose from custard, ice cream or cream (V)

CHOCOLATE CHEESECAKE
Toasted meringue and peanut tuile

CHEESE AND BISCUITS +4
Celery, grapes, chutney and a range of selected
cheeses (GF*)

STRAWBERRY SHORTCAKE
Custard Cream, Chantilly cream
and mint syrup (V)

BRAND SNAP BASKET
A selection of sorbets and ice cream

A discretionary 10% service charge will be added to your bill. Please inform your server of any allergies before placing your order, as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request, and allergen charts can be found at the waiters' stations or provided by your server. Dishes marked with an asterisk (*) can be altered to accommodate dietary requirements.



LETS DO LUNCH MENU TWO

2 COURSES - 20.5 3 COURSES - 24.5

NIBBLES

SWEET CORN FRITTERS 6
Spring onion jam (V)

HOUSE BREAD OF THE DAY 5
Olive oil and balsamic (V, GF, DF)

LAMB KOFTAS 6
Feta, salsa and mint yoghurt

ROAST RED PEPPER HUMMUS 6
Toasted pitta (V, GF*)

**PEA AND GOATS' CHEESE
ARANCINI** 6
Chilli jam (V)

STARTERS

GRILLED HALLOUMI
Roast watermelon, pickled radishes, green bean salad, dressed in lemon oil (V, GF)

SMOKED SALMON BLINIS
Avocado, pickled onions and watercress

SOUP OF THE DAY
Toasted sourdough (V, GF)

HAM HOCK CROQUETTES
Slow cooked with pea puree, pickled carrots and a mustard cream sauce

**FRESH PEA, BROAD BEAN, MINT
AND FETA SALAD**
Crispy pancetta and lemon oil dressing (GF)

**SMOKED HADDOCK
AND LEEK TART**
Confit cherry tomatoes, lemon and a caper vinaigrette

**BLUE CHEESE AND
SHALLOT TARTE TATIN**
Beetroot puree, candied orange and hazelnut crumb (V)

MAINS

BEER BATTERED COD FILLET +3
Mushy peas, homemade tartare sauce, house curry sauce and triple cooked chips

**COURGETTE AND
BROAD BEAN RISOTTO**
Mascarpone and basil pesto (V, GF)

STUFFED BAKED SWEET POTATO
Moroccan chickpea tagine with sour cream and flaked almonds (V, GF)

BEEF STROGANOFF
Classic beef stroganoff with red peppers and mushrooms, served with pappardelle pasta, shaved parmesan and fresh parsley

**WHITE WINE BRAISED
CHICKEN THIGHS**
Creamed mash, wild mushrooms, crispy onions and chive oil (GF)

TRADITIONAL SEAFOOD PAELLA
Mussels, prawns and squid rings, served with fresh parsley and rustic bread (GF*)

CONFIT DUCK LEG +4
Traditional French cassoulet, with sautéed seasonal greens (GF, DF)

HONEY GLAZED GAMMON STEAK
Pineapple salsa, sautéed new potatoes, hollandaise sauce

SIDES +6 each

TRIPLE COOKED CHIPS
Choice of dip (V)

SAUTÉED NEW POTATOES
(V, VE)

HONEY ROOT VEGETABLES
(V, VE)

SEASONAL GREENS
Garlic herb butter

DESSERTS

SALTED HONEY CHEESECAKE
Honeycomb, boozy cherries and a cherry and vanilla gel (V)

CHEESE AND BISCUITS
Celery, grapes, chutney and a range of selected cheeses (GF*)

HOT PUDDING OF THE DAY
Choose from custard, ice cream or cream (V)

**STRAWBERRY AND VANILLA
CHANTILLY**
Meringue, berry sorbet and strawberry gel (V, GF)

LEMON MOUSSE DOME
Greek yoghurt and a pistachio and coconut granola (V)

BRAND SNAP BASKET
A selection of sorbets and ice cream

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