

Michael Nadra

BRASSERIE

SPRING SET LUNCH MENU

Wednesday to Friday 12pm to 5pm

STARTERS

Courgette & Mint Fritters

Red Cabbage & Sherry Vinegar Salad
Garlic Yoghurt (Vegetarian)

Salmon Tartare

Chicory, Dill, Garlic Crostini
Sweet Mustard Dressing

MAINS

Homemade Tagliolini

Pirperade & Wild Garlic
(Vegetarian)

Roasted Corn-Fed Chicken Leg & Wings

Carrot & Parsnip Purée
Roasted Potatoes
Taragon & Brandy Sauce

- Extra Sides -

Steamed Basmati Rice with Kaffir
Lime Leaf, Ginger, Chilli & Red
Onion (Vegan) 5

Wild Rocket, Raw Cabbage, Tomatoes,
Red Onion, Mint, Extra Virgin Olive Oil
& Lemon 6

Mixed Greens - Kale, Tenderstem
Broccoli & Green Beans (Vegan) 6

Truffled Mash Potatoes 6

Triple Cooked Chips with Sage 5

DESSERTS

Pavlova

Mixed Berry Compote

Homemade Ice Creams & Fresh Fruit Sorbets

2 Scoops

ICE CREAMS: Balinese Vanilla, Salt Caramel, Vegan Pistachio
SORBETS: Raspberry, Mango, Coconut & Lime

2 Course £24.95

3 Course £29.95

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

12.5% discretionary service charge will be added to your bill.