



SUSTAINABLE SET LUNCH MENU

Two courses 30.00 | Three courses 35.00

Championing sustainability with Ethical Butcher British beef sourced from regenerative farms in the UK

S T A R T E R S

SALMON PASTRAMI

House Cured | Lime

WAGYU 'NDUJA FLATBREAD

Burrata | Black Garlic Aioli | Crispy Shallots | Basil

BROWN BUTTER POTATO ROSTI

Labneh | Chilli Oil | Poached Egg

M A I N S

All served with choice of M Chips, Mash, Wood-Cooked Broccoli or Seasonal Greens

ETHICAL STEAK & FRITES

Ethical Steak Sirloin | Parisian Green Sauce

COD & SALMON FISHCAKE

Sauce Verte

WAGYU BEEF PIE

Sourdough Pastry | Wagyu Mince | Braised Ox Tail | Gravy

AUBERGINE MALTAGLIATI

Fresh Pasta | Coal Cooked Aubergine | Tomato Sugo | Pecorino

D E S S E R T S

CHOUX BUN

Matcha Cream

HAZELNUT MILLEFEUILLE

Puff Pastry | Hazelnut Cremeux | Chocolate Mousse
Meringue Noisette | White Chocolate Ice Cream



ALLERGEN INFORMATION

Scan the QR code to view allergen details

All prices include VAT and a discretionary 14% service charge will be added to your bill.