



RESTAURANT, CAFÈ & BAR

LUNCH EXPRESS MENU

2 COURSE - **25**

3 COURSE - **28**

FOR THE TABLE

Sourdough bread, homemade cultured butter

STARTER

Whipped tahini, parsley oil

Courgette & feta dip, chilli sesame oil

Gochujanj aubergine, Almond cream & puffed wild rice

Beetroot, goats cheese, soft herb salad, smoked almonds

MAIN

Fried chicken, spicy citrus dressing, coriander & peanut salad

Grilled smoked cabbage, lime tofu crema, walnut & pomegranate gremolata

Stonebass, caper & dill veloute, grilled gem, smoked potato

Crispy pork belly, kimchi, pear, red chilli nahm jim

SWEET

Amazake & strawberry sorbet, pistachio crumble, lime leaf oil

Chocolate basque cheesecake, miso caramel

All our foods is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. For those who suffer serious allergies, please speak with a manager for further information.
A discretionary service charge of 12.5% will be added to your bill. Menu may change due to seasonality