

gail's KITCHEN

6/05/2015

SET LUNCH

2 small plates, GAIL's bread board, drink	£19
1 small plate, GAIL's bread board, drink	£14

SMALL PLATES

Burrata, radicchio, peas, basil	£7
Round lettuce, orange, coriander, Ticklemore	£7.5
Fava bean puree, artichoke, Kalamata, Parmesan	£7
Jerusalem artichoke, wild garlic, ewe curd	£7
Sea bass carpaccio, roasted beetroot, crème fraiche, salsa verde	£7
Squid, chickpeas, Persian lemon stew, labneh, herbs	£7.5
Ortiz sardines, grilled sourdough, tomato aioli, fennel	£7.5
Sticky chicken, roasted garlic, carrots, almonds	£8
Porchetta, lentil ragu, rocket	£8.5

SNACKS

Honey roasted peanuts	£3
GAIL's bread board, butter, olive oil	£3.5
Baked olives with chili, garlic and lemon	£3.5
Stoneground polenta chips, red sauce, yogurt	£3
Stichelton, Amarena cherries, sourdough toast	£5
Tunworth, lemon zest, olive oil, grilled sourdough	£5

PUDDINGS

Cookies & milk, 12 minutes, fresh from the oven	£6
Polenta & olive oil cake, crème fraiche, grapefruit	£6
Lemon curd, meringue, sage, olive oil	£5.5
Chocolate & raspberry set pudding	£5.5
Coconut & cocoa chip ice cream	£4.5
Banana sorbet	£4.5

An optional service charge of 12.5% will be added to your bill.
All service charge goes to the staff. We cannot guarantee nut free dishes.