



## AUTUMN LUNCH DINING

12pm-2.30PM

Recommended tapas  
dishes per person:

Hungry: 3

Hangry: 4

Hagrid: 5

GF = GLUTEN FREE  
GFO = GF OPTION  
VE = VEGAN  
V = VEGETARIAN  
DF = DAIRY FREE  
N = CONTAINS NUTS

Please ask a  
member of staff  
for full details  
of allergen  
information.

Please note that a  
discretionary service charge  
of 10% will be added to  
the bill

## TAPAS AND SIDES

Gordal Olives, Chilli Oil	VE GF DF	£4.50
Bradwall Bakehouse Bread, Olive Oil & Balsamic, Tapenade	VE DF	£6.00
Charcuterie Board	DF GF	£13.00
Padron Peppers, Maldon Salt	VE DF GF	£6.50
Lebanese Hummus, Flatbread	GFO VE DF	£6.00
Ham, Leek & Black Bomber Croquettes		£7.50
Hand-carved Iberico 4yo Bellota Jamon 50g	DF GF	£22.50
MacNeil's Smoked Salmon, Celeriac Gribiche	DF GF	£11.00
Sweet Potato Falafel, Herb Mayonnaise	VEO DF	£6.50
Caponata, Toasted Sourdough	VE DF	£7.00
Baked Camembert, Rosemary & Garlic, Red Onion	GFO	£13.00
Truffle & Parmesan Triple Cooked Chips, Herb Mayonnaise		£6.00
Tenderstem Broccoli, Sauce Vierge	VE DF GF	£5.00
Poutine		£6.00

## LUNCH MAINS

<b>Eggs Benedict</b>	GFO	£15.00
Bacon, Focaccia, Fresh Hollandaise		
<b>Eggs Royale</b>	GFO	£15.00
Macneil's Smoked Salmon, Focaccia, Fresh Hollandaise		
<b>Eggs Florentine</b>	V GFO	£22.00
Spinach, Focaccia, Fresh Hollandaise		
<b>250g Picanha Steak</b>	GFO	£22.00
Triple Cooked Chips, Grilled Plum Tomato, Green Peppercorn Sauce		
<b>Chorizo Burger</b>	GFO	£16.00
Red Cabbage & Apple Slaw, Fries, Herb Mayonnaise		
<b>Roasted Chicken Breast</b>	GF	£16.00
Root Vegetable Terrine, Tenderstem Broccoli, Chicken Cream		
<b>Tiger Prawns</b>	DF	£15.00
Spanish Lentils, Chilli & Garlic, Tenderstem Broccoli, Toasted Focaccia		
<b>Hummus Bowl</b>	VE DF	£13.00
Sweet Potato Falafel, Tabbouleh, Flatbread		
<b>Roasted Beetroot &amp; Goats Cheese</b>	V	£10.50
Toasted Focaccia, Red Pepper Jam, Chestnut Honey		