



WINTER 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	£5.50
Bradwall Bakehouse Bread, Olive Oil & Balsamic, Tapenade	VE DF	£6.50
Charcuterie Board (Fennel Salami, Coppa, Lomo)	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		ea. £1.65
Hand-carved Iberico 4yo Bellota Jamon 50g	DF GF	£27.00
Mackerel Paté, Pickled Cucumber, Sourdough French Toast	DF GF	£8.00
Sweet Potato Falafel, Gochujang Mayonnaise	DF	£6.50
Boquerones, Piquillo Peppers, Smoked Almonds	GF N	£7.00
Baked Camembert, Rosemary & Garlic, Spiced Pear Chutney	GFO	£13.00
Truffle & Parmesan Triple Cooked Chips		£6.00
Tenderstem Broccoli, Roasted Hazelnut & Rocket	DF GF N	£5.50

LUNCH MAINS

Eggs Benedict	GFO	£15.00
Bacon, Focaccia, Fresh Hollandaise		
Eggs Royale	GFO	£15.00
Macneil's Smoked Salmon, Focaccia, Fresh Hollandaise		
Eggs Florentine	V GFO	£11.50
Spinach, Focaccia, Fresh Hollandaise		
Picanha Steak	GFO	£22.00
Triple Cooked Chips, Grilled Plum Tomato, Green Peppercorn Sauce		
Fennel & Garlic Bratwurst	GF	£16.00
Fries, Curry Ketchup, Pickled Fennel		
Tartiflette, Buttermilk Chicken Thigh		£18.00
Taleggio & Pancetta		
Tiger Prawns, 'Nduja Butter	GFO	£16.00
Toasted Focaccia, Courgette		
Hummus Bowl	VE DF	£13.00
Sweet Potato Falafel, Tabbouleh, Flatbread		
Gnochi	N	£14.00
Roasted Hazelnut & Rocket Pesto, Broccoli, Parmesan		
Oglesfield and Gruyere Fondue - for two to share		£42.50
Charcuterie, Pickles, Breads		