



Lunch

12pm to 2.30pm

From the Counter

A daily selection of freshly made salads,
pastries and sandwiches

From the Kitchen

Small Plates

Gordal olives with orange and oregano 70kcal (VE) 6.50

Heritage tomato gazpacho, sourdough croutons, extra virgin olive oil 90kcal (VE) 7.50

Cobble Lane Cured capocollo ham, celeriac rémoulade 280kcal 11

Pear and blue cheese salad with endive, walnuts 380kcal 12

Gravadlax salmon, potato salad, sweet mustard dressing 360kcal 14

Larger Plates

Classic Caesar salad 550kcal 12.50

With grilled chicken breast 850kcal 20

With kiln-smoked salmon 900kcal 19

Fillet of seabream, new potatoes, citrus dressing, fennel salad 575kcal 22

Slow-cooked pork 'pibil-style' tacos, salsa madre, guacamole 740kcal 16.50

Charred hispi cabbage, sesame plant-based yoghurt, spiced tomato 375kcal (VE) 15

Sweet

Lemon posset, summer berries 370kcal 8

Chef's seasonal sorbet – ask for today's flavours 7

Plant-based chocolate brownie, Chantilly cream 590kcal (VE) 8

A discretionary service charge of 12.5% will be added to your final bill.

We're a cashless venue. All prices include VAT.

Adults need around 2000 kcal a day. For those with special dietary requirements or allergies who may wish to know more about the food or drink ingredients used, please ask for a manager.

