

EXPRESS LUNCH

We believe in the power of community, collaborating with local and independent suppliers to source fresh, quality produce for our menus.

please select one option for each course

SMALL PLATES

SOURDOUGH LOAF, AMPERSAND SALTED BUTTER **VGO**

SHELLFISH BISQUE

CRISPY PORK BELLY, SZECHUAN PEPPER GLAZE, PLUM KETCHUP

MAIN PLATES

TERIYAKI-GLAZED ATLANTIC COD, CHARRED TENDERSTEM BROCCOLI

BRAISED BEEF RAGÙ, PAPPARDELLE, SLOW-BRAISED CHERRY TOMATOES, PARMIGIANO REGGIANO

BEETROOT BURGER, CONFIT MUSHROOM, AVOCADO, CHILLI RELISH, SWEET POTATO FRIES **VGO**

PUDDING PLATES

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, VANILLA CREAM **V**

APPLE CRUMBLE, VANILLA ICE CREAM **VGO**

EARL GREY CRÈME BRÛLÉE, SHORTBREAD BISCUIT **V**

ONE-COURSE 18 TWO-COURSE 28 THREE-COURSE 35

Our menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the team know before placing your order. Please note - we are a cashless venue and all prices include VAT at the local stipulated rate. A discretionary service charge of 12.5% will be added to your bill.

GF Gluten Free | V suitable for vegetarians
VG suitable for vegans | VGO vegan option available

Scan here for
allergens &
calories >



THE GALLERY