EXPRESS LUNCH

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

SMALL PLATES

see option for each course SOURDOUGH LOAF, AMPERSAND SALTED BUTTER VGO SHELLFISH BISOUE

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, SWFFT POTATO FRIFS VGO

PUDDING PLATES

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, VANILLA ICE CREAM V

APPLE CRUMBLE, VANILLA ICE CREAM VGO EARL GREY CRÈME BRÛLÉE, SHORTBREAD BISCUIT V

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.



THE GALLERY