

FRIDAY F1 LUNCH

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

DELI BOARD

86

British charcuterie, selection of English cheeses, chutney, cornichons, olives, caperberries, flame grapes, olive oil & balsamic, garnish, artisan breads, flatbread, crackers

MEZZE BOARD V

86

harissa houmous, roasted chickpeas, chargrilled mediterranean vegetables, tzatziki, sun-blazed tomatoes, olives, olive oil & balsamic, garnish, artisan breads, flatbread, crackers

OCEAN BOARD

86

smoked & cured fish, seafood, caviar, pâté, marie rose, capers, lemon, crème fraîche, salted butter, garnish, artisan breads, blinis, crackers

Lunch Session 1: 11:30 AM – 2 PM

Lunch Session 2: 2:30 PM – 5:30 PM

Our menu contains allergens. Please inform our team of any allergies or intolerances before ordering. Our menus are seasonal and subject to change; where an item is unavailable, a suitable alternative will be provided. We are a cashless venue; all prices include VAT, and a discretionary 12.5% service charge will be added to your bill.

V suitable for vegetarians | VG suitable for vegans
VGO vegan option available

Scan here for
allergens &
calories >



THE GALLERY