

LUNCH MENU

Please Select One Option Per Group

If more than one option is required, separate delivery times and charges will apply

Hot

1

The Bowl: Rigatoni Puttanesca with Nduja
Sicilian Peperonata with Rice, Capers & Lemons g/f | d/f | V/n
Charred Sweet Potato, Pulled Burrata & Basil Oil g/f
Daily Seasonal Salad g/f | d/f | V/n

2

Filo Pie with Moroccan Beef, Spiced Almonds & Apricots
Vegan Kofta in Muhammara Sauce d/f | V/n
Charred Potato Salad with Tzatziki & Shallots g/f
Daily Seasonal Salad g/f | d/f | V/n

3

Toulouse Sausage with Pommes Aligot
Squash & Gouda Croquettes with Tomato Concassé
Broccoli with Dill & Mustard Sauce with Soft Boiled Eggs &
Chilli g/f | d/f
Daily Seasonal Leaf Salad g/f | d/f | V/n

Food

4

Thai Green Chicken Curry g/f
Charred Cauliflower with Satay & Black Sesame Seeds
g/f | d/f | V/n
Sticky Jasmine Rice with Sansho Pepper Cavolo Nero
g/f | d/f | V/n
Cucumber Salad with Sweet Red Kimchi g/f | d/f | V/n

5

Charred Chicken with Black Rice Paella
Filo Potato Pie with Tomato Concasse
Puy Lentils with Seville Orange, Beetroot & Feta g/f
Daily Seasonal Salad g/f | d/f | V/n

6 £5 p/p supplement

Katsu Curry with Tempura Prawns d/f
Steamed Gyozas with Penang Broth d/f | V/n
Fragrant Brown Rice with Pea, Ginger & Seaweed g/f
Daily Seasonal Salad g/f | d/f | V/n

Dessert

Raspberry & White Chocolate Torte
Lemon & Polenta Cake g/f

Patisserie Baked Apple Slice
(with Crème Anglaise)
Toffee & Biscoff Cheesecake

Salted Caramel Tart g/f | d/f | V/n
Chocolate Gateau

Allergy Notice

Our dishes may contain nuts, nut products, or be prepared in an environment that handles nuts and other allergens, including wheat, gluten, dairy, and celery. **Please Note:** while dishes labelled as “free from” do not use said allergens as ingredients, they are prepared in a kitchen where allergens are present. Therefore, we cannot guarantee they are completely free of gluten, dairy, nuts, or other allergens.