



# SET MENU

3 courses served within 30 minutes

Monday-Thursday

Lunch only

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ROASTED GARLIC HOUMOUS

Pomegranate/dukkha/flat bread (VGI)

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ROSE HARISSA CHICKEN BROCHETTE

Grilled aubergine & courgette/pickled red cabbage/  
minted yogurt/dukkah/pomegranate/grilled flatbread

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CHARRED HERITAGE CARROT

Whipped feta/herb roasted carrots  
with spiced dressing/chickpeas (VGI)

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YUZO POSSET

Rhubarb compote/candied orange/meringue/shortbread

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19.95

Includes 175ml glass of house wine/a beer or soft drink

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. (VGI) = Does not include any ingredients derived from animals. (VGIA) = Alternative available that does not include any ingredients derived from animals. (V) = Vegetarian. Cheese boards may contain unpasteurised cheese. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



For further information on allergens please scan here.