
TWO COURSES 15.95, THREE COURSES 17.95

STARTERS

HOMEMADE SOUP OF THE DAY

Seeded mini loaf (V, VE, NG with non-gluten roll)

BETROOT & ROSEMARY HUMMUS

Blue corn tortilla (V, VE)

ORIENTAL VEGETABLE DUMPLINGS

Wakame, soy & ginger dressing (V, VO)

MAINS

CHICKEN MILANESE

skin-on seasoned fries, aioli, rocket

GAMMON

Fried eggs, skin-on seasoned fries

SWEET POTATO & CHICKPEA CURRY

*Coconut rice, flaked almonds, coriander butter
(V, NG, VE without coriander butter)*

DESSERTS

BAKED CHOCOLATE BROWNIE

Vanilla ice cream, chocolate glaze (V, NG)

PECAN PIE

Maple syrup, vanilla ice cream (V)

JUDE'S ICE CREAM OR SORBET

2 scoops, ask for today's flavours

CIABATTAS

All served with skin-on seasoned fries or salad

STEAK & BLUE CHEESE

Rocket, garlic butter (NGO)

13.95

BUFFALO MOZZARELLA (V)

Tomato, rocket (V, NGO)

12.95

ROAST MEDITERRANEAN VEGETABLES

Chimichurri (V, VE)

11.95

SMOKED SALMON

Cucumber, creamed cheese & chive

12.95

CHICKEN PESTO

Mayo, rocket, tomato (NGO)

13.45

SET LUNCH MENU

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free. For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team.

V - vegetarian, VE - vegan, NG - made with non-gluten containing ingredients, NGO - non-gluten containing option