

SET MENU

2 COURSES £20 / 3 COURSES £25 (Available Mon - Fri 12pm - 4pm)

STARTERS

HOMEMADE SOUP OF THE DAY Fresh seasonal ingredients, served with bread

PARMIGIANA (V) Thinly sliced fried aubergine, baked with tomato sauce, mozzarella and Grana Padano

> TUNA TARTARE Served with kimchi sauce and pane carasau

CHICKEN LIVER PARFAIT
Chicken liver topped with port jelly with sourdough toast

MAINS

GRILLED SALMON Scottish salmon with fennel salad

BABY CHICKEN

Marinated with lemon and thyme. With grilled vegetables

FLAT IRON STEAK With chips and chimichurri or peppercorn sauce

AVOCADO AND SPINACH SALAD Spinach, orange, avocado, fennel, pomegranate, lemon and mustard dressing

DESSERT

SELECTION OF ICE CREAM AND SORBETS

3 ALFAJORES WITH DULCE DE LECHE Peruvian short bread with caramel filling

CAKE OF THE DAY
Please ask your waiter for today's selection

