



SUSTAINABLE SET LUNCH MENU

Two courses £25 | Three courses £30

Championing sustainability with Ethical Butcher British beef sourced from regenerative farms in the UK

S T A R T E R S

COBIA TARTARE

St Ewe Egg | Onion | Crispy Caper | Smoked Citrus Olive Oil Dressing

ETHICAL BEEF YAKATORI

Tare | Yuzu Koshu Emulsion

'CRATE TO PLATE' SALAD

Mixed Leaves | Confit Tomatoes | Cucumber | Pickled Shallots
Avocado | Blood Orange Vinaigrette

M A I N S

ETHICAL STEAK FRITES

Ethical Steak Frites | Parisian Green Sauce

BLACK KING FISH

Lemon Beurre Blanc | Caper Sauce

CAULIFLOWER STEAK

Purple Cauliflower | Pickled Cauliflower | Cheese Empanada

D E S S E R T S

CHOCOLATE BROWNIE

Raspberry Gel | Honeycomb | Snickers Ice Cream

ZERO WASTE MANDARIN CHEESECAKE

Biscuit Base | Vanilla Cream Cheese | Mandarin Sorbet



**ALLERGEN
INFORMATION**
Scan the QR code
to view allergen
details

Please be advised that all our food is prepared in an environment where allergens are present. We will take every precaution when preparing your food, but there is a risk of potential cross-contamination of allergens. Please let us know if you have any allergies or intolerances including those additional to the core 14. We are happy to provide you with any allergen information you need. All prices include VAT and a discretionary 13.5% service charge will be added to your bill