

# SUSTAINABLE SET LUNCH MENU

Two courses 30.00 | Three courses 35.00

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

## STARTERS

#### SALMON PASTRAMI

House Cured | Lime

### M SAUSAGE ROLL

Smoked Beef Ketchup

### **BROWN BUTTER POTATO ROSTI**

Labneh | Chilli Oil | Poached Egg

## MAINS

All served with choice of M Chips, Wood-Cooked Broccoli or Seasonal Greens

### **ETHICAL STEAK & FRITES**

Ethical Steak Sirloin | Parisian Green Sauce

#### **COD & SALMON FISHCAKE**

Wild Garlic | Sauce Verde

### AUBERGINE MALTAGLIATI

Fresh Pasta | Coal Cooked Aubergine | Tomato Sugo | Pecorino

# DESSERTS

## **CHOUX BUN**

Matcha Cream

## **COCONUT TAPIOCA PUDDING**

Passionfruit | Pineapple

