

Rooftop Gardens

SET MENU

2 Courses - 23 / 3 Courses - 27
Served 12pm-5pm
Monday-Friday

-STARTERS-

Bread & Olives

House baked bread, olives & balsamic oil (v)

Walnut & Herb Stuffed Mushrooms

Herb aioli (ve, n)

Miso Aubergine

Pickled cabbage, chilli, herb oil (ve, gf)

Torched Mackerel

Beetroot emulsion, pickled courgette & shallots (gf)

Crispy Squid

Herb aioli, lemon

Pork Belly

Charred corn salsa, burnt apple puree (gf, df)

-MAINS-

Truffle Mushroom Burger

Emmental, truffle mayo, rocket, tomato, brioche bun (vea, gfa)

Cauliflower & Chickpea Curry

Coriander Rice (ve, gf)

Slow-Roasted Pork Belly

Pomme puree, lemon caper gremolata, baby carrots (gf)

Truffle Burger

6oz beef burger, pancetta, emmental, truffle mayo, rocket, tomato, brioche bun, fries

Short Rib Ragù Pappardelle

Slow cooked short rib ragù, parmesan

Caesar Salad

Pancetta, baby gem lettuce, parmesan, sourdough croutons, caesar dressing (gfa)

- Add chicken 5

-Add Halloumi 5

-DESSERTS-

Candied Almond Affogato

Velvety vanilla gelato topped with espresso and crunchy candied almonds (vea, gfa)

Apple Creme Caramel

Silky baked custard infused with spiced apple, topped with golden caramel and a warm drizzle of rich maple sauce (ve, gfa)

Amaretti Brownie

Warm, chocolate brownie, crowned with a brown-sugar Chantilly cream, crunchy amaretti crumb and a scoop of rich caramel gelato (gfa)

Gelato/Sorbet Selection

Ask your server for flavours (vea)

PLEASE NOTE: All dishes are prepared fresh in our kitchen, so please inform your server of any special dietary requirements or request more information.

ALLERGY ADVICE: Please note that our food is prepared in an environment where nuts are present.

(n) Contains Nuts (gf) Gluten Free (v) Vegetarian (ve) Vegan

An optional 10% discretionary charge will be added to all tables.