

EAT, DRINK, HANG OUT

LUNCH PLATES

Our weekly changing lunch dishes are created with produce which is seasonal, sustainable and sourced within a 50 mile radius.

SEASONAL SALADS

Greek style salad, Heritage tomatoes, olives & barrel aged feta	7	Chopped salad, egg, avocado, sweet potato, cucumber, gem hearts & Caesar dressing	7
Quinoa, peas, asparagus, spring onions, mint & parsley	7	Or a selection of all 3	10

ADD A PROTEIN

Herb roasted chicken breast	4	Grilled organic salmon fillet	4
Grilled halloumi & avocado	4		

MAIN

Dry-aged cheeseburger, club sauce	11
Char-grilled rare breed minute steak, fried egg, chips	15
Spelt barley 'risotto' with minted peas & parmesan	12
Camden Hells battered codling, chips, tartare sauce	14

SANDWICHES

Mozzarella & tomato melt on rosemary focaccia	6
Bashed avocado, chilli, coriander on olive ciabatta	6
Tuna, peppered cucumber, Heritage tomato on grilled ciabatta	6
Add chips	4

AFTERS

Natural yoghurt panna cotta, passion fruit & mint	5
Chocolate & pistachio brownie, vanilla ice cream	5

TEA + COFFEE

Espresso / Macchiato / Americano	2
Cappuccino / Latte / Mocha / Hot Chocolate	3
Selection of organic teas & infusions	3

We cannot guarantee the absence of traces of allergens.
A discretionary 10% service charge will be added to your bill.