



## LUNCH MENU

(From 12.00pm to 5pm)

### Entrée

**Provençale dip** 9.5  
Sundried tomatoes, roasted red peppers, shallots, sourdough

**Calamars frits** 12.5  
Paprika, chilli, spring onion, lime aioli  
**Beef carpaccio** 15.5  
Asian mayonnaise, dukkah red Amaranth

**Burrata** 13.5  
Cherry tomatoes, nectarine, sourdough croutons, olive oil, basil

### Salads

**Superfood salad (ve)** 13.5  
Bulgur wheat, kale, tomato, cucumber spring onion, cured lemon, mint  
Ezme paste  
+ **Grilled halloumi** 6.5  
+ **Smoked salmon** 9  
+ **Chicken breast** 10.5

**Warm goats cheese salad** 19  
Mixed leaves, beetroot, honey, orange crushed pistachios, French dressing

**Chicken Caesar salad** 22  
Chicken breast, baby gem lettuce chicken croquette, Parmesan, anchovy fillets, Caesar dressing  
+ **Grilled halloumi** 6.5

**Tuna Niçoise** 22  
Tuna, orzo pasta, cherry tomato soft boiled egg, French beans anchovy fillets, tonnato sauce

### Brunchy

**Eggs Benedict** 13  
Ham, poached eggs  
English muffin, hollandaise sauce

**Cinnamon French toast** 16.5  
Cinnamon crème patisserie, white chocolate and cinnamon sauce

**Truffle scrambled eggs** 16.5  
Toasted sourdough, shaved summer truffle

**Eggs Royale** 14.5  
Smoked salmon, poached eggs  
English muffin, hollandaise sauce

**Avocado toast** 11  
Crushed avocado, pumpkin and sesame seeds, pomegranate

**Croque monsieur** 14.5  
Brioche, ham, Emmental cheese bechamel sauce  
+ **Fried egg** 3

**Eggs Florentine** 13  
Spinach, poached eggs  
English muffin, hollandaise sauce

**Add extras**  
**2 poached egg** 4.5 **Toasted feta** 4.5  
**Smoked salmon** 9  
**Grilled halloumi** 6.5

**Truffle Croque** 17.5  
Brioche, truffle, Emmental cheese bechamel sauce, fried egg

### Plates

**Chicken breast** 21  
Baby gem, carrot puree  
peas, shallots  
**Aubergine (ve)** 16.5  
Crispy aubergine, chickpeas arrabbiata sauce, toasted pumpkin seed, dukkah, coriander cress

**Club sandwich** 16  
Toasted brioche, chicken, bacon, egg  
Emmental, tomato, Sriracha mayonnaise

**Moules mariniere** 19  
Mussels, white wine, shallots  
garlic, French fries

**Truffle rigatoni** 22  
Truffle cream, aged parmesan

**Wagyu burger** 23  
Mustard mayonnaise, Emmental shredded iceberg lettuce, tomato celeriac remoulade, French fries

**Sea Bream** 26  
Sea Bream Fillet, orzo, dill oil trout eggs

**Lobster spaghetti** 40.5  
Whole lobster tail, slow roasted cherry tomatoes, lobster bisque, basil cress  
lobster oil

**Steak frites** 200g 29  
Sirloin, Café de Paris sauce  
watercress

### Sides

**Tender stem broccoli** 6.5  
Red chilli, toasted almonds

**Crushed avocado (ve)** 6.5  
Grapefruit, pomegranate  
basil, lemon oil

**Fries** 5.5  
**Truffle and parmesan fries** 7.5

**Truffle mashed potato** 6

**Buttered green beans** 6  
Shallots, garlic, toasted hazelnuts

**Wilted spinach** 6  
Garlic

**Mixed Leaf Salad** 5.5

Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchens, we cannot guarantee the absence of allergens in any of our dishes. A discretionary service charge of 12.5% is included in your bill.