

VEUVE CLICQUOT | SET LUNCH

Wednesday - Saturday 12.00 to 15.00 for up to 6 people

2 courses • £25pp | 3 courses • £30pp including a Glass of Veuve Clicquot Brut Champagne

OYSTERS & SOURDOUGH

Lindisfarne (Northumberland Coast, England) • £5 per piece Ostra Regal (Conche de Bannow, Ireland) • £6 per piece (Served with Champagne Granita, Ancho Chilli & Shallot Vinegar)

Wholemeal Sourdough, Salted Butter & Olive Oil (V) • £6

STARTER

Choose from

Burrata, Citrus & Salsa Macha (V) Yellowtail, Radish, Pickled Jalapeño & Onion Dressing Ibérico Chorizo & Pan con Tomate

MAIN

Choose from

Butter Milk Fried Chicken, Bitter Leaves & Parmesan Beef Short Ribs, Pumpkin, Chickpeas & Sherry Vinegar Onions Bomba Rice with Tomatoes, Roasted Tropea Onion & Artichokes (Ve)

SIDES • £7

House Fries & Chipotle Aioli Green Salad dressed with Guacatillo

DESSERT

Choose from

Islands Chocolate Royal, Banana & Coconut Ice Cream Chestnut, Cumquat & Coffee Cheesecake Mezcal Granita & Clementine Sorbet (Ve)