

LUNCH SPECIAL MENU

Two courses for £21, three courses for £25

Seasonal arrival drink

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Beetroot & pumpkin soup *sourdough toast* VE
Hot smoked trout *warm winter greens, quinoa, pepita pesto*
Game ragu *pappardelle pasta, pecorino sardo*

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Seared organic salmon *black lentils, Padron peppers*
Grilled corn-fed chicken *cumin braised sweet potato & kale* FR
Chickpea panisses *ratatouille* VE

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Acai berry *Scottish honey, roasted almonds* VE
Coconut rice pudding *tropical fruit compote* VE
Golden pineapple *passionfruit & pomegranate* GF VE

V Vegetarian | VE Vegan | GF Gluten free | V/VE Vegan upon request | FR Free range

Our fish is responsibly caught from sustainable sources.

Includes 20% VAT. A service charge of 12.5% will be added to your bill.

Some of our menu may contain nuts, seeds & other allergens for further details please ask your server.

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HOUSE