

SET LUNCH

2 courses 40 - 3 courses 48

*Enhance your set lunch experience with a
glass of wine selected by our sommelier*

or

*non-alcoholic cocktail created by our bartenders
at \$10*

Pan seared lamb haggis, crispy egg, garlic purée, watercress salad

Cured salmon, avocado purée, orange, coriander

Beetroot, feta cheese, quinoa, rocket salad

~

Pan fried seabass, zucchini spaghetti, fennel sauce

Steak & Ale hot pot, spatzle

Pan fried parmesan potato gnocchi, mushroom velouté

~

Monkey-chunky brownie, soft serve yoghurt ice cream

Passion fruit posset, double chocolate shortbread

Selection of British cheese with apple chutney

*Prices stated are subject to 7% GST and 10% service charge
If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients
in our dishes before you order your meal.*