LUNCH SET MENU

2 course £19.95 – 3 courses £24.95

MENU
LUNCH
Autumn

TO START

Warm sourdough bread, salted butter (gfa/dfa/vea)
Edamame beans, Maldon sea salt (ve/gf/df)
Pumpkin & coconut soup, Choi Chow chilli oil, croutons (ve/gf/df)

MAINS

House Ramen bowl, mushroom & miso dashi broth, egg noodles, pak choi, mushrooms, soft-boiled egg, Choi Chow chilli oil (v/df)

Steak frites (dfa/gfa) **+ £5**
9oz local Bavette steak, skinny fries, garlic butter or peppercorn sauce.
Served pink or well-done

Tempura-battered fish burger (df/gfa), house tartar sauce, brioche bun, lettuce, tomato, gherkin, Asian slaw, skinny fries

Mushroom & Halloumi burger (vea/dfa/gfa), grilled portobello mushroom, halloumi, gochujang mayo, house hoisin sauce. *Swap halloumi for non-dairy cheese* (ve/gf)

DESSERTS

Vanilla Affogato, a scoop of vanilla ice cream with a shot of espresso (gf,vea,dfa)
Selection of house mochi, served with local raw honey (v/gf/dfa)
Don Pedro, South African boozie dessert on the glass (gf/dfa/vea)
Cheese plate (v) Cheddar or brie, crackers, chutney

The sourdough sandwiches

Dry-aged Wiltshire steak sandwich, cheddar, tomato, lettuce & gherkins, horseradish, house skin-on fries, house coleslaw (gfa/dfa) | 18
BLT sandwich, grilled back bacon, lettuce, tomato & gherkins, mayonnaise, house skin-on fries, coleslaw (dfa/gfa) | 17
Cheddar & Chutney toasted sandwich, house skin-on fries, coleslaw (dfa/gfa) | 16

DIETARY NOTES
[GF] Gluten Free [GFA] Gluten Free Alternative Available [VE] Vegan [VEA] Vegan available [V] Vegetarian [DF] Dairy Free [DFA] Dairy Free Available

Additional allergens on request.