

# SET LUNCH

2 courses 40 - 3 courses 48

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

*or*

*a 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*

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*Pan fried seabass, zucchini spaghetti, fennel sauce*

*Steak & Ale hot pot, spatzle*

*Pan fried parmesan potato gnocchi, mushroom velouté*

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*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.*