

Express Lunch Menu

MONDAY – SUNDAY UNTIL 4PM

HOT STONE STEAK EXPERIENCE 899KCAL 18

6oz grass-fed sirloin, cooked by you. Served with choice of butter, seasoning salt, and sauce

HOT STONE TUNA STEAK EXPERIENCE 380KCAL 17.5

Sashimi-grade tuna, cooked by you. Served with sesame seed salt, horseradish butter, soy sesame sauce

CIABATTA STEAK SANDWICH & FRIES 1640KCAL 19.5

Tender beef slices, caramelised onions, and horseradish mayo on a toasted ciabatta roll

ASIAN BEEF SALAD 741KCAL 15.5

Tender sirloin steak, mixed salad leaves, white and red cabbage, red peppers, bean sprouts, onions, cucumbers, chilli vinaigrette, coriander

ICONIC FISH & CHIPS 1123KCAL 14

Sustainable haddock, tartar sauce, lemon

TOMATO VODKA RIGATONI (V) 1150KCAL 16

Basil, Parmesan optional

Sides

BREAD SELECTION (V) 613KCAL 5

Whipped salted butter

TENDERSTEM BROCCOLI (VG) 197KCAL 5

Toasted almonds

MAC & CHEESE (V) 769KCAL 5.5

MASHED POTATO (V) 573KCAL 5

Add truffle (V) + 1.5 +177KCAL

Add red wine jus + 3.5 +230KCAL

CHIPS (VG) 521KCAL 5

FRENCH FRIES (VG) 421KCAL 5

FIELD GREEN SALAD (VG) 103KCAL 5

Soy sesame dressing, sesame seeds

BAKED SWEET POTATO (V) 670KCAL 5.5

Crème fraîche, maple parley gremolata

GRILLED HISPI CABBAGE (V) 317KCAL 5.5

Miso butter, garlic breadcrumbs

BRAISED RED CABBAGE (V) 180KCAL 5

SAUTÉED MUSHROOMS (V) 417KCAL 5.5

Garlic & thyme butter

Scan the QR code for nutritional values & food allergens.

Adults need around 2,000 kcal a day.

Please use the key to find suitable dishes: V Vegetarian / VG Vegan

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. A discretionary service charge of 12.5% will be added to your bill. Proceeds are shared with our team.

