



ROOFTOP GARDENS
LUNCH MENU

served alongside our main menu
Thursday to Saturday
12pm till 5pm

Soup of the day (v)(gfa)	7
Smoked salmon, avocado sourdough sandwich, fries	11
Steak sourdough sandwich, truffle aioli, red onion, fries	12
BLT, truffle aioli, fries	10
Mozzarella, tomato, rocket, balsamic sourdough sandwich, fries (<i>vegan option available</i>)	8
Steak frites, garlic butter	15
Panzanella salad	11
Beef and ale casserole, mash and seasonal greens	15
Puttanesca pappardelle <i>add chicken / 3 add crevettes / 4</i>	12

All dishes are prepared fresh in our kitchen, so please ask your server if you have any specific dietary requirements, or would like more information on any of our dishes.
ALLERGY ADVICE - Please note that our food is prepared in an environment where nuts are present. (N) Contains Nuts (GF) Gluten Free (V) Vegetarian (VE) Vegan
An optional 10% discretionary charge will be added to groups of 8+.



ROOFTOP GARDENS

EVENING SET MENU

Thursdays and Fridays

From 5pm

2 courses for £19 | 3 courses for £24

STARTERS

Soup of the day (v)(gfa)

Caponata, crispy artichoke, rocket (gfa)(ve)

Sea trout pastrami, chicory, lime crème fraîche (gf)

Mushroom and mozzarella arancini with spicy arrabbiata (v)

MAINS

Chicken supreme, garlic confit potato, cavolo nero with a
bacon and mushroom forestière sauce (gf)

Pork belly, celeriac purée, carrot fondant, tenderstem broccoli,
cider jus (gf)

Pan fried hake, chive and shallot crushed potato,
tenderstem broccoli, lobster bisque (gf)

Spicy arrabbiata papardelle pasta with rocket and parmesan (vea)
add chicken or crevettes 3 / 4

DESSERT

Salted chocolate brownie, dulce de leche,
vanilla bean ice cream (GF) (V)

Charred pineapple, spiced rum molasses, sorbet (VE)

Stem ginger sticky toffee pudding, ice cream

Selection of ice creams and sorbets (*ask your server for
flavours*)