

SUSTAINABLE SET LUNCH MENU

Two courses 30.00 | Three courses 35.00

Championing sustainability with Ethical Butcher British beef sourced from regenerative farms in the UK

STARTERS

SALMON PASTRAMI

House Cured | Lime

M SAUSAGE ROLL

Smoked Beef Ketchup

BROWN BUTTER POTATO ROSTI

Labneh | Chilli Oil | Poached Egg

MAINS

All served with choice of M Chips, Wood-Cooked Broccoli or Seasonal Greens

ETHICAL STEAK & FRITES

Ethical Steak Sirloin | Parisian Green Sauce

COD & SALMON FISHCAKE

Wild Garlic | Sauce Verde

AUBERGINE MALTAGLIATI

Fresh Pasta | Coal Cooked Aubergine | Tomato Sugo | Pecorino

DESSERTS

CHOUX BUN

Matcha Cream

COCONUT TAPIOCA PUDDING

Passionfruit | Pineapple

