

LUNCH MENU

*Please Select One Option Per Group
If more than one option is required, separate delivery times and charges will apply*

Hot

1

Beef Lasagne
Spinach & Gouda Croquettes
Roasted Squash with Crushed Chilli & Minted Peas *g/f*
Daily Seasonal Salad *g/f | d/f | V/n*

2

Maple Glazed Chicken with Mojo Rojo Sauce & Lima
Beans *g/f | d/f | V/n*
Spanakopita with Crumbled Feta & Pesto
Roasted Parsnip with Quinoa, Rocket & Parmesan *g/f*
Daily Seasonal Leaf Salad *g/f | d/f | V/n*

3

Italian Brisket Ragu with Herb & Olive Oil Mash *g/f | d/f*
Spanakopita with Crumbled Feta & Pesto
Green Vegetable Medley *g/f | d/f | V/n*
Daily Seasonal Leaf Salad *g/f | d/f | V/n*

Food

4

Chicken Katsu **contains nuts*
Charred Cauliflower with Sweet Spicy Gochujang Sauce
d/f | V/n
Fragrant Brown Rice with Pea, Ginger & Seaweed *g/f | d/f | V/n*
Daily Seasonal Leaf Salad *g/f | d/f | V/n*

5

Masala Chicken *g/f | d/f*
Agave Roasted Aubergine & Coconut Dhal *g/f | d/f | V/n*
Kosheri with Crispy Onions, Lentils & Rocket *g/f | d/f | V/n*
Daily Seasonal Salad *g/f | d/f | V/n*

6 *£5 p/p supplement*

Sea Bass with Crushed Sweet Potato *g/f | d/f*
Roasted Mediterranean Vegetable Tart *d/f | V/n*
Minted Peas, French Beans & Feta *g/f*
Daily Seasonal Salad *g/f | d/f | V/n*

Dessert

Raspberry & White Chocolate Torte
Lemon & Polenta Cake *g/f*

Red Velvet Cake
Toffee & Biscoff Cheesecake

Salted Caramel Tart *g/f | d/f | V/n*
Chocolate Gateau

Allergy Notice

Our dishes may contain nuts, nut products, or be prepared in an environment that handles nuts and other allergens, including wheat, gluten, dairy, and celery. **Please Note:** while dishes labelled as “free from” do not use said allergens as ingredients, they are prepared in a kitchen where allergens are present. Therefore, we cannot guarantee they are completely free of gluten, dairy, nuts, or other allergens.