



## LUNCH MENU

Split pea and Ham soup 13

Belgian Fries and mayo

large 8.5

small 7.5

Baked Vegetarian Samosas filled w beans, root vegetables  
and a spicy dipping sauce  
four 10 / eight 19

Salt and pepper squid marinated w fresh lemon zest, herbs,  
w an Asian dipping sauce 16

Asian toasted Sichuan peppercorn Beef and wine dumplings  
w a light spring onion soy dipping sauce  
six 10 / twelve 19

Herb beef Sausage Linguini w fresh spinach, broccoli,  
roasted garlic cream sauce 24

Fresh Caesar salad w smoked Chicken,  
crispy Romaine lettuce and garlic croutons 24

Harissa Chicken, ginger roasted carrots, pumpkin and Avocado salad  
w Chive Yoghurt Dressing 24

Ham, cheese and roasted onion seeded tortilla wrap  
w roasted tomato chutney 12

Half pot steamed Moules Marinier  
Fresh green lipped Mussels w white wine, roasted garlic,  
leek, celery and thyme 12

**ADD Small Fries 7.5 OR Brown Bread 4.5**  
**OR Green Salad 8**

Grilled Moules Po Pei  
w spinach, cream, bacon, cheese 23.9

Grilled Rib-eye 250gm w salad, frites and mayo 37

**ADD Garlic Butter 3.5 OR Mushroom sauce 3.5**