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**TWO COURSES 15.95, THREE COURSES 17.95**

## STARTERS

HOMEMADE SOUP OF THE DAY

*Seeded mini loaf (V, VE, NG with non-gluten roll)*

BEETROOT & ROSEMARY HUMMUS

*Blue corn tortilla (V, VE)*

ORIENTAL VEGETABLE DUMPLINGS

*Wakame, soy & ginger dressing (V, VO)*

## MAINS

CHICKEN MILANESE

*skin-on seasoned fries, aioli, rocket*

GAMMON

*Fried eggs, skin-on seasoned fries*

SWEET POTATO & CHICKPEA CURRY

*Coconut rice, flaked almonds, coriander butter  
(V, NG, VE without coriander butter)*

## DESSERTS

BAKED CHOCOLATE BROWNIE

*Vanilla ice cream, chocolate glaze (V, NG)*

PECAN PIE

*Maple syrup, vanilla ice cream (V)*

JUDE'S ICE CREAM OR SORBET

*2 scoops, ask for today's flavours*

# SET LUNCH MENU

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free. For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team.

V - vegetarian, VE - vegan, NG - made with non-gluten containing ingredients, NGO - non-gluten containing option