

Lunch Menu

Combining fresh and delicate flavours, our chefs have created the perfect dishes to complement your event

Bowl Food

Choose three for your group to share

Vegetable tikka masala v
with pilau rice

Grilled chicken
on a little gem Caesar salad

Chilli and pork sausage
on patatas bravas

'Proper' Greek salad v
with caper berries

Roasted butternut squash salad v
with fregola pasta

Moroccan chicken
on five bean salad

Thai fishcakes
*with a shredded Asian salad
and Nuoc Cham dressing*

Lamb tagine
with giant couscous

Flaked salmon teriyaki
on udon noodles

Flakes of tandoori chicken
*on basmati rice, spinach sauce
and broken poppadums*

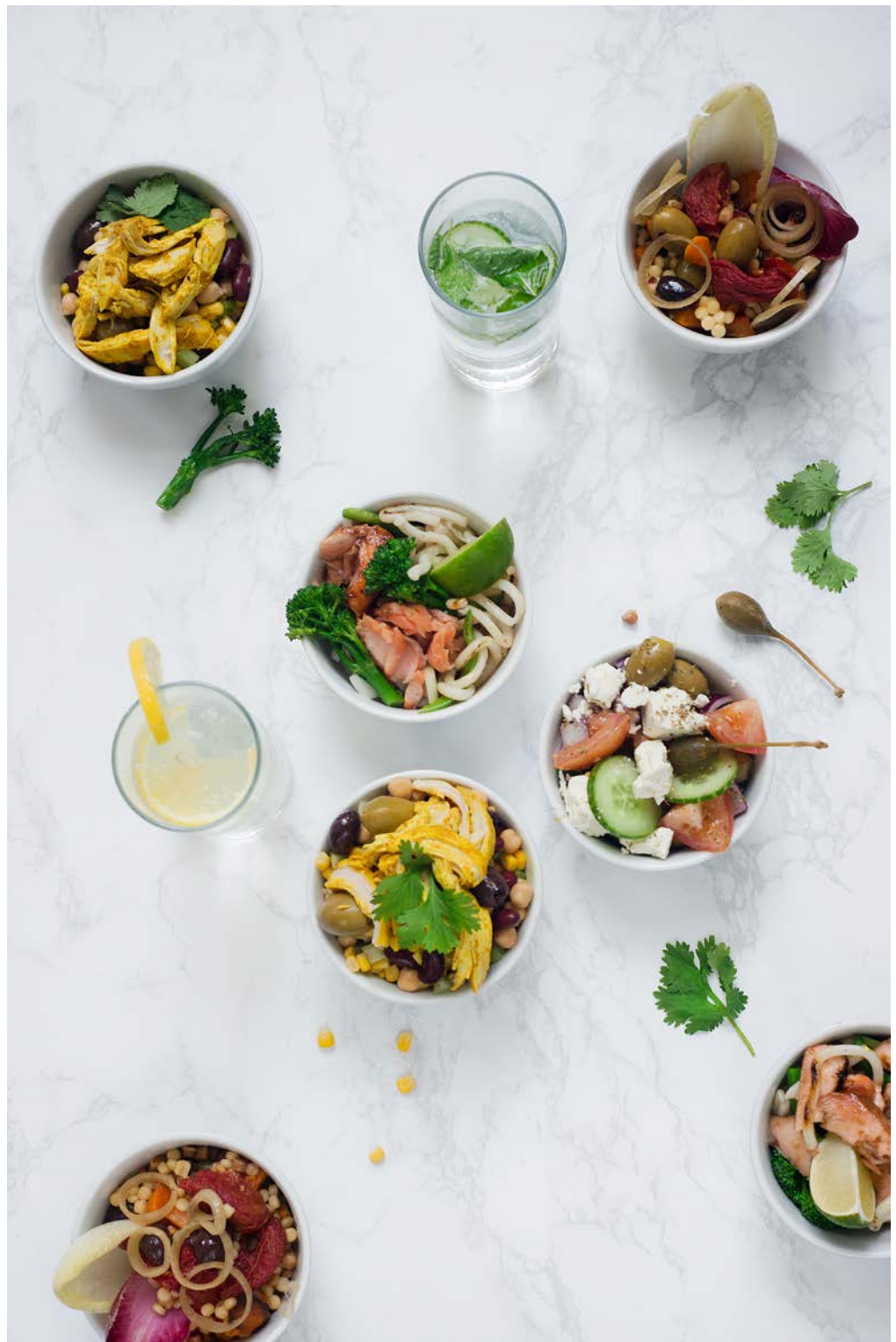
Sautéed fajita-style vegetables v
with nachos, guacamole and sour cream

Mac 'n' cheese v

Crispy sweet and sour chicken
*on aromatic rice with finely
shredded spring onion*

Tandoori vegetable biriyani ve
on Bombay potatoes

Stir-fried vegetable noodles v



Allergies

We use allergens in our kitchen as part of the preparation of food. We also cook different foods in the same equipment. Please advise us of any allergies on every visit to our restaurants as our recipes are subject to change and we occasionally substitute products. Full allergen information from items on our menu is available upon request.

Should you require more detailed information related to any 'may contains' or the cooking process, please discuss with your Server.

Due to the presence of various allergens in our kitchen, we cannot eliminate all risk of cross contamination.

All dishes may contain ingredients not listed in the menu description. Some of our meat/fish dishes may contain bones.

To the best of our knowledge, the foods on our menus do not contain genetically modified soya or maize.

Please be aware we do use a considerable amount of nuts in this kitchen.