DETOX LUNCH MENU

2 COURSES £23 | 3 COURSES £26

GREEN JUICE

Coconut water with blended lime, apple, kale, cucumber and mint

STARTERS

SEA BREAM TIRADITOS

With quinoa vinaigrette

POACHED SALMON SALAD

Capers, black olives, radish and red onion with an orange and lime dressing

MAINS

STEAMED COD WITH CORIANDER AND LIME

Endive, chickpeas, mint, parsley, chilli and pomegranate seeds

RUMP STEAK 180g Served with steamed garlic spinach

DESSERTS

YOGHURT PANNA COTTA

With blueberry and mint salsa

SUPER FRUIT SALAD

Fig, kiwi, blueberries, pomegranate and papaya with honey

ANTI-DETOX LUNCH MENU

2 COURSES £23 | 3 COURSES £26

RUBIA PILSENER

330ml

or

SELECCIÓN G MALBEC

175ml

STARTERS

CHORIZO SAUSAGE

A combination of pork and beef, confit peppers and pickled red onion

BEEF EMPANADA

Hand diced beef, red peppers, raisins, Spanish onions and cumin

MAINS

BRAISED SHIN OF BEEF

With truffle mac and cheese

RIB EYE STEAK 180q

Served with chips cooked in beef dripping with béarnaise sauce

DESSERTS

CHOCOLATE TART

With clotted cream

STICKY TOFFEE PUDDING

With vanilla ice cream