

# L U N C H

## S T A R T E R S

<b>Seasonal Soup of the Day</b> (446kcal) (VE)	9
<b>Hoisin Duck Bao Buns</b> (781kcal) pickled cucumber, red onion	10
<b>Scotch Egg with N'duja Sauce</b> (628kcal) parmesan wafer	7
<b>Burrata</b> (431kcal) (V) heritage tomatoes, dehydrated kalamata olives & balsamic glaze	11

## C L A S S I C S

<b>Cornfed Chicken Breast</b> (893kcal) braised hispi cabbage, celeriac purée, anchovy emulsion topped with crunchy panko breadcrumbs	24
<b>Beer Battered Cod &amp; Chips</b> (1034kcal) fresh cod fillet, skin on fries, minted mushy peas, tartare sauce & grilled lemon	18
<b>Aubergine Cannelloni</b> (429kcal) (V) ricotta & pistachio with toasted sourdough	18
<b>Crispy Oyster Mushrooms</b> (397kcal) (VE) celeriace purée, farro	17
<b>Classic Beef Burger</b> (1315kcal) British smoked cheddar, smoked bacon, lettuce, tomato, burger sauce, skin on fries	20
<b>Moving Mountains Plant-Based Burger</b> (882kcal) (VE) vegan smoked cheddar, vegan mayo, lettuce, tomato, skin on fries	18

<b>Steak &amp; Eggs</b> (415kcal) 180g sliced flat iron steak, free-range fried eggs, skin on fries & jus	29
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<b>Club Sandwich</b> (600kcal) sourdough bread, grilled chicken fillet, smoked bacon, free-range fried egg, lettuce & tomato on sourdough, with skin on fries	17
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## S A L A D S

<b>Goats Cheese &amp; Lentil</b> (438kcal) (V) wild rocket, roasted root veg, sun-dried tomato dust	12
<b>Classic Caesar</b> (551kcal) cos lettuce, Caesar dressing, anchovies, croutons, boiled egg, parmesan	12
<b>Roasted Crown Prince Pumpkin</b> (311kcal) (V) with feta & radicchio	12
<b>Blossom Quinoa Bowl</b> (1104kcal) (VE) roasted sweet potato, pickled cucumber, beetroot, red radish, walnut praline, mixed herbs & citrus dressing	12

<b>Add Chicken</b> (404kcal)	9
<b>Add Smoked Bacon</b> (218kcal)	6
<b>Add Steak</b> (164kcal)	12

## D E S S E R T S

<b>Mango &amp; Passionfruit Cheesecake</b> (636kcal) (V)	8.5
<b>Tiramisu</b> (473kcal) (V)	8
<b>Raspberry Mille Feuille</b> (659kcal) (V) Crème Pâtisserie	8



All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details. (V) Vegetarian, (VE) Vegan.

THE AMICABLE SOCIETY OF

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