

3 COURSE SET MENU - £25.50

STARTERS

Buffalo Mozzarella
Plum Tomatoes, Basil Pesto, Pine Nuts (V, GF)

Spicy Crispy Squid
Fresh Chilli & Spring Onion, Lemon Aioli

Free-Range Chicken Bites
Cooked in Honey Mustard

Chia Seed Falafals
Sundried Tomato Humous (Ve)

MAINS

Miso Salmon
Celeriac & Potato Purre, Samphire, Orange, Chives and Manuka (GF)#

Mild Goat Curry
Slow Cooked in Thyme & Rosemary with Puy Lentils

Mushroom & Truffle Burger (v)
Topped with Guacamole and Roasted Red Pepper Salsa served with Skin on Chips

8oz Fillet Steak (£5 supplement)
Served with Skin On Chips or Rocket Leaf Salad with Parmesan Shavings

Add Shaved Truffle to any dish - £5

DESSERTS

Cafe Patron Banoffee

Strawberry Shortbreads with Chantilly Cream

Our ingredients are fully traceable and sourced in Britain • All dishes freshly prepared on site •
An optional service of 12.5% charge will be added to all bills •

23 SAYER STREET LONDON