

Sparkling		Glass	Bottle
Torley Non-Alcoholic Sparkling Wine	Hungary	10	38
Prosecco Frizzante Serena	Italy	12	48
Prosecco Rose Bosco del Merlo Millesimato	Italy	15	60
Champagne Charles Heidsieck Brut	France	25	175
Champagne Charles Heidsieck Rose Prestige	France	30	210
White			
Villa Brichot Côtes De Gascogne	France	10	38
Pinot Grigio Zenato	Italy	12	48
Albarino Bodegas Altos de Torona	Spain	14	58
Koangi Sauvignon Blanc Marlborough	New Zealand	14	56
Chablis Bernard Defaix	France	16	78
Sancerre La Clef Du Récit Loire Valley	France	16	78
Kolonne Null Non - Alcoholic Riesling	Germany	12	45
Red			
Tempranillo Marques De Plata	Spain	10	38
Malbec Domaine Jes Bosquette	Argentina	12	48
Rioja Reserva Vina Bujanda	Spain	14	56
Pinot Noir Extrait De Romarion	France	15	58
Chateau Bellevue BordeauxSupérieur	France	15	60
Chianti Superiore Santa Christina	Italy	17	68
Kolonne Null Non - Alcoholic Cuvée Rouge N°2	Germany	12	50
Rosé			
Ambroisie D’Anjou Loire Valley	France	12	48
Studio By Miraval Méditerranée	France	15	68

Allergens

We handle all major allergens in our kitchen, while we take precautions, cross-contamination is possible. Please notify your waiter if you have any food allergies or intolerances.

Food Allergy Indicator

Egg	E	Celery	C	Molluscs	MSC
Dairy	D	Mustard	MD	Peanut	P
Crustacean	CN	Sesame	S	Milk	M
Fish	F	Sulphur Dioxide	SD	wheat	G1
Soybean	SB	Lupin	L	Spelt	G2
Rye	G3	Barley	G4	Oats	G6
Almond	N1	Walnut	N3	Pistachio	N4
Hazelnut	N5	Cashew	N6	Pecan	N7
Brazil	N8	Macadamia	N9	Chestnut	N10

Starter Main	
<u>Express Lunch Dishes</u>	
Selection of House-baked Artisan Breads	5
24 Hour Seeded Sourdough Guinness Soda Focaccia with Sundried Tomato & Olive	
Chicken Salad	16 24
Avocado Crush Tomato Salsa Blue Cheese Mousse Hazelnut Tuile D G1 N5	
Suesey Street Fisherman Soup	17 25
Fresh Seafood Blend Fragrant Broth MF F CN D	
Open Oxtail Ravioli	18 26
Hand-rolled Flat Pasta Crispy Celeriac Red Pepper Purée E D F	
Suesey Street Dexter Burger	27
Toasted Brioche Dubliner Cheese Baby Gem Gherkins French Fries E D G1	
Seafood Tagliatelle	33
Hand-rolled Tagliatelle Prawns Scallops Mussels White Fish Bisque G1 E D MC F CN M	
Duck Pie	25
Braised Duck Seasonal Greens E D G1	
<u>Main Courses*</u>	
Jerusalem Artichoke	24
Carrot & Almond Panisses Majada Black Garlic Gel SB N1	
Dry Aged Beef Striploin	36
Mushroom Duxelles Fine Bean & Parma Ham Burnt Celeriac Purée Triple Cooked Chips	
Seasonal Market Fish	Price Varies
Please ask your server	

* Main Courses will take longer to cook and may not be suitable for a quick lunch.

Sides	
French Fries	6.50
Mixed Leaf Salad	6.50
Mash Potato	6.50
Herb & Butter Baby Potatoes	6.50
Seasonal Greens	6.50

Discretionary service charge of 12.5% added to parties of 6 or more