

## LUNCH MENU

Charcuterie and small plates

<u>All £7 or enjoy with a 175ml glass of house wine for £13</u> Hebe's charcuterie board (Milano salami, jamon serrano, chorizo, gherkins, olives,) Scampi in a basket, French fries, Marie Rose sauce Grilled oyster mushrooms, lemon oil, chilli flakes Confit Duck spring rolls, hoisin sauce Bolognese arancini

<u>Sandwiches and light dishes</u> Croque Monsieur, house salad £8 Smoked Salmon bagel, soft cheese, pickled cucumber, micro herbs £8

Soup of the day, toasted garlic ciabatta £6.50 Wild mushrooms on sourdough toast, truffle oil £7 Creamy burrata, charred tender stem broccoli, chilli-anchovy dressing £7 Baked feta with tomatoes, onions, peppers, chilli flakes, warm sourdough £7 Piri Piri-Ouzo Prawns, toasted garlic ciabatta £8

## Main course dishes

Aubergine and courgette caponata, harissa marinated tofu, tender stem broccoli £13 Crispy chicken Caesar salad, white anchovies, garlic and smoked paprika croutons £13 Thai Red King Prawn Curry, steamed rice, chilli, lime£13 Buttermilk Marinated Chicken Burger, tomato, lettuce, gherkin, curry mayo £14 Market Fish- Pie, peas & broccoli, topped with duchess potatoes £14 Tomato, Mozzarella & Basil Gnocchi, pesto cream, mature parmesan £13

Please inform your server of any allergies or intolerances before placing your order, not all ingredients are listed on the menu and we cannot guarantee the absence of allergens. A discretionary service charge of 12.5% will be added to your bill.