

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	125
Champagne Charles Heidsieck Rose Prestige	France	27	155
White			
Villa Brichot Côtes De Gascogne	France	10	38
Pinot Grigio Zenato	Italy	12	46
Albarino Bodegas Altos de Torona	Spain	14	55
Koangi Sauvignon Blanc Marlborough	New Zealand	14	58
Chablis Bernard Defaix	France	16	72
Sancerre La Clef Du Récit Loire Valley	France	16	72
Kolonne Null Non - Alcoholic Riesling	Germany	12	45
Red			
Tempranillo Marques De Plata	Spain	10	35
Malbec Butcher's Cut Premium	Argentina	12	46
Rioja Reserva Valdemar	Spain	14	54
Pinot Noir Coteaux Bourguignons Albert Bichot	France	15	58
Chateau Bellevue Bordeaux Supérieur	France	15	58
Chianti Classico Capotondo	Italy	17	68
Kolonne Null Non - Alcoholic Cuvée Rouge N°2	Germany	12	50
Rosé			
Ambroisie D'Anjou Loire Valley	France	12	44
Studio By Miraval Méditerranée	France	15	60

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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

Express Lunch Dishes

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

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