

POPI'S

POWER LUNCH

2 course – 35.

available tuesday to friday, 12nn to 2.30pm

Roasted Pumpkin Velouté

pumpkin seed & black olive crumble, crispy sage, olive oil (v)

OR

Beetroot-Cured Salmon

horseradish crème fraîche, lox garnish, rye croûte

OR

Whipped Chicken Liver Parfait

cranberry ketchup, pickled shallot, apple, nasturtium, grilled sourdough

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Roasted Norfolk Turkey Ballotine

thyme & honey glazed root vegetables, turkey gravy

OR

Seared Brittany Cod Loin

mussel & seaweed beurre blanc, wilted English spinach

OR

Spit-Roasted Cauliflower

mushroom puree, pine nut & lemon crumble

OR

Steak Frites

bavette MB3+, fries, romaine lettuce, peppercorn sauce +15

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Add Dessert +12

Popi's Tiramisu

Kahlua & coffee soaked sponge, mascarpone & madeira cream, cocoa

DESSERT

Peach & Apricot Crumble – 18.

vanilla ice cream, calvados custard

Valrhona Chocolate Pavè – 14.

banana yoghurt ice cream, peanut & lime praline

Freshly Churned House-made Gelato – 8.

(ask our team for today's selection)

Cheese Selection – 32.

*a selection of artisan cheese from our board,
house-made chutney and crackers*



Reuben Davis | Executive Chef
Jack Allibone | Head Chef

(v) Vegetarian | (vg) Vegan

Our menu contains allergens. If you have a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.

All prices are subject to 10% service charge and prevailing government taxes.

Lunch

Lunch / Dinner