

# the engineer

## LUNCH SET MENU

Monday to Friday, 12pm-3pm

Two Courses 22, Three Courses 26

## STARTERS

Devon Crab on Toasted Brioche, lemon gremolata, chive oil

Beetroot Tartare, candied seeds, croutons (ve)

## MAINS

Fillet Steak Open Sandwich, chimichurri, watercress, toasted sourdough, fries

Roasted Celeriac, pak choi, salsa verde, miso & som tam dressing\* (ve)

Ginger & Soy Mixed Leaf Salad, red chicory, mango, candied seeds,  
slaw, red chillies (ve) *with Chicken*

## SIDES

6 each

Potato Rosti Chips (v) | Buttered Ratte Potatoes (v) | Heritage Carrots, roasted in hot  
honey (v) | Sautéed Green Beans, sage, garlic & pine nuts (v) | Thick-Cut Chips (ve)

Creamed Spinach, Cheddar & garlic sauce (v) | Skin-On Fries (ve)

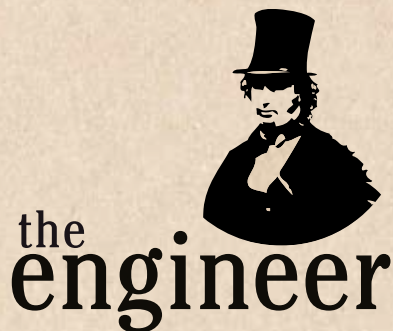
Mixed Leaves, with a pear, fig & white balsamic dressing\* (ve)

## PUDDINGS

Bramley Apple & Rhubarb Crumble, vanilla custard (ve)

Lemon Tart, Cornish clotted cream, honey (v)

*Add a large glass of wine for 9*



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Live allergen, calorie and nutritional information is available by scanning the QR code on menu. It's easy to filter out dishes containing any of the 14 major allergens. If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know before ordering. Our food and drinks are prepared in food areas where cross contamination may occur, and our menu descriptions do not include all ingredients. (v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. \*= This dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability. Where table service is offered, a discretionary service charge of 10% may be added. Adults need around 2000 kcal a day.

