



lunch set menu

served monday to friday, 12-5pm

2 courses for 34 / 3 courses for 42

starters choose one

hellfire hot wings

blue cheese dressing

tomato & burrata ^(v)

white balsamic vinaigrette, sun-dried tomatoes, quinoa

harissa flat bread ^(v)

garlic harissa butter, chives

main courses choose one



sandwich

short rib, spiced tomato chutney, maitake mushroom, swiss cheese

hell's kitchen burger

fresno chilli jam, mashed avocado, crispy onions, tomato, smoked bacon

fish & chips

mushy peas, tartare sauce

tofu fried rice ^(vg)

cabbage, kale, pickled mushrooms, spiced cashews, sesame seeds

hell's kitchen pizza

slow-roasted tomato sauce, sriracha, pepperoni, bacon, avocado crema, jalapeño honey

desserts choose one

sticky toffee pudding ^(v)

toffee sauce, dulce de leche ice cream

apple butterscotch cheesecake ^(v)

spiced apple compote, candied pecans, salted hazelnuts

(v) vegetarian (vg) vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Adults need around 2,000 kcal a day. If you have any dietary requirements, allergies, or intolerances, please inform your server before placing your order. Please be aware that while we take every precaution to prevent cross-contamination, our kitchens and food preparation areas are not allergen-free environments. All wines are 11-15% abv and champagnes are 12-13% abv. Spirits are 37.5-63% abv. Liqueurs, aperitifs & other are 15-37% abv. All prices are inclusive of VAT at the current rate. A discretionary 15% service charge will be added to your bill.

Scan for calories

