

LUNCH MENU

2 Courses 27 3 Courses 33 Tuesday to Saturday Until 3:30 pm

EVENING MENU

2 Courses 33 3 Courses 39 Tuesday to Thursday After 3:30 pm

STARTERS

Creamy Leek & Potato Soup

Mixed Fresh Herbs

Fried Squid

Coriander Lime Soy Sauce, Salad, Lime

Harissa Beef Skewers

Lemon Courgette Salad, Pomegranate Glaze

Healthy Quinoa Avocado & Strawberry Salad (V)

Lemon Dressing, Fresh Herbs

Moules Marinière

White Wine, Shallots, Garlic, Parsley, Lemon

Beetroot Hummus (V)

Toasted Sourdough Bread, Pomegranate

Crayfish Cocktail

Baby Gem Lettuce, Avocado, Marie Rose Sauce

Watermelon Carpaccio

Bocconcini Mozarella, Pistachios, Fresh Mint, Basil, Olive Oil, Balsamic Vinegar

MAIN COURSE

Onglet Steak & Chips

Rocket, Watercress Salad, Grilled Plum Tomato, Red Wine Jus

Fillet Beef Stroganoff

Rice, Carrots, Mushroom Cream, White Wine Sauce

Asparagus Tagliatelle (V)

Olive Oil, Cherry Tomato, Garlic, Pesto

Pork Tenderloin

Mash Potato, Chantenay Carrots, Broccoli, Rosemary Sauce

Seared Lamb Liver

Chive Mash, Fine Beans, Pancetta, Red Onion Jus

Beetroot Goat's Cheese Salad (N)

Mixed leaves, Honey Roasted Figs, Balsamic Glaze

Seared Sea Bass Fillet

Parsley Risotto, Roasted Bell Peppers Broth

Cornfed Chicken Supreme

Hasselback Potatoes, Baby Courgettes, Buttered Carrots, Velouté Cream Sauce

Slow Cooked Lamb Stew, Tomato Sauce

New Potatoes, Seasonal Vegetables

Moroccan Stew (V)

Sweet Potatoes, Bell Peppers, Aubergine, Ras El Hanout Yogurt, Pitta Bread

Confit Salmon Salad Nicoise

New Potatoes, Boiled Egg, Green Beans, Red Onion, Cherry Tomato, Baby Gem

Kedgeree

Poached Smoked Haddock, Curry Flavoured Rice, Soft Boiled Egg

DESSERTS

Apple Mix Berry Crumble & Vanilla Ice cream

Seasonal Fruit Trifle

Chocolate Brownie Chocolate Sauce, Vanilla Ice cream

Sticky Toffee Pudding, Toffee sauce, Vanilla Ice cream

Amaretto Crème Brûlée (N)

Flavours of Ice cream/ Sorbet

