

Saturday Lunch Menu

Lunch 3 courses £19.95 / 2 courses £17.95

STARTERS

Soup (V)

Please ask your waiter

Satay chicken

Homemade satay chicken, risotto mozzarella ball served with naan bread

Camembert

Baked camembert, roasted garlic, rosemary, served with fig chutney and baguette

Fishcake

Smoked haddock and Applewood cheese fishcake, poached egg and Hollandaise sauce

Frog Legs

Frogs legs served with tomato and tarragon cream sauce

Prawns

Pineapple chutney prawns, cucumber sorbet, sweet chili

Smoked Salmon

French organic smoked salmon, avocado cream, crab and fennel salad, Champagne vinaigrette

Snails

Snails in garlic butter on a bacon and walnut salad

MAIN COURSE

Ribeye Steak +£4

Grilled dry aged ribeye steak, tomato, mushroom, green salad and French fries. Peppercorn or Bearnaise sauce

Tabbouleh (V)

Spiced roast cauliflower tabbouleh, tahini herb dressing, tzatziki and flatbread

Lamb +£4

Lamb cannon, dauphinoise potatoes, pea and mint puree, rosemary garlic jus

Pork belly

Slow cooked belly of pork, mascarpone mash, apple compote, carrot and cumin puree, crackling and jus

Seabass

Pan fried fillet of seabass devilled butter, asparagus parsnip puree, crushed new potatoes

Seafood skewer +£5

Monkfish, scallops, salmon, prawns served with Bearnaise sauce. Rice or chips

Duck

Roast duck breast and bon-bon, fondant potato, parsnip puree, tenderstem broccoli

Beef Wellington +£10

Beef wrapped in puff pastry and Parma ham, served with Dauphinoise potato, fine beans and Port jus

DESSERTS

Crème Brulee

Please ask your waiter

Sticky Toffee Pudding

Warm sticky toffee pudding served with caramel sauce and salted caramel ice cream

Chocolate Brownie

Warm chocolate brownie served with white chocolate ice cream

Cheeseboard +£3

Selection of cheeses served with biscuits and apricot chutney

Nougat

Nougat glaze served with red fruit coulis

Walnut and raspberry pie

Walnut and raspberry pie served with salted caramel ice cream

SIDES £2.95

Cream spinach

Fine beans with sauté shallots

Roasted butternut squash and wild mushroom

NIBBLES

Bread and butter £2.50

Mixed Olives £2.95

WINE SUGGESTIONS

White Gavi del Comune di Gavi il Rocchin

Bottle £23.00

Used to be called simply "gavi di Gavi" and is from a smaller, better region within "Gavi" itself. Richer and more intense than the simple village wine but still dry and elegant. Vegetarian or aperitif

Red Chateau Tour de Grenet Lussac St. Emillion

Bottle £28.00

This is the level at which serious Claret really starts to shine. A real taste of the terroir with a lovely gravelly attack followed by austere fruit and good length. Red meats.

Please tell the management if you have any allergies