LUNCH SET MENU

2 courses £24.95/3 courses £29.95 (Tuesday to Saturday 12:00 pm to 3:30 pm)

STARTERS

French Onion Soup V

Toasted Croutons, Gruyere Cheese

Fried SquidCoriander Lime Soy Sauce, Salad, Lime

Harissa Beef Skewers

Lemon Courgette Salad, Pomegranate Glaze

Healthy Quinoa Avocado & Grapefruit Salad (V)

Lemon Dressing, Fresh Herbs

Moules Marinière

White Wine, Shallots, Garlic, Parsley, Lemon

Roast Red Pepper Hummuss (V) (N)

Cherry Tomato, Toasted Sourdough Bread

Crayfish Cocktail

Baby Gem Lettuce, Avocado, Marie Rose Sauce

Warm Octopus Salad

Celery, Carrots, Lemon Dill Dressing

MAIN COURSE

Braised Feather of Beef

Sautéed Potatoes, Roast Parsnips, Buttered Cabbage, Horseradish Cream

Fillet Beef Stroganoff

Rice, Carrots, Mushroom Cream White Wine Sauce

Grilled Tuna Salad

Mixed leaves, Lemon

Gnocchi Gorgonzola(V)(N)

Pesto, Rocket, Parmesan

Pork Tenderloin

Mash potato, Chantenay Carrots, Broccoli, Rosemary Sauce

Seared Lamb Liver

Parsley Mash Potato, Pancetta, Thyme Red Wine Jus

Beetroot Goat's Cheese Salad(V)

Mixed leaves, Honey Roasted Figs, Balsamic Glaze

Seared Sea Bass Fillet

Parsley Risotto, Roasted Bell Peppers Broth

Chicken Supreme

Mousseline Potatoes, Cauliflower, Broccoli, 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

DESSERTS

Apple Mixed Berry Crumble & Vanilla Ice cream

Almond Cream & Stuffed Apricots, Orange Molasses, Pistachio, Chantilly (N)

Chocolate Brownie Chocolate Sauce, Vanilla Ice cream

Sticky Toffee Pudding, toffee sauce, Vanilla Ice cream

Amaretto Crème Brûlée

Flavours of Ice cream/Sorbet

