



Table D'Hôte Lunch Menu

STARTERS

SOUP OF THE DAY

Wholemeal Croutons

DUO OF SEASONAL MELON & PARMA HAM

Fruit Chutney, Berries, Toasted Brioche

CRISPY PANKO BREADED SQUID RINGS

Tartare Sauce, Dressed Mixed Leaves

FLAT MUSHROOM & GRILLED TOFU

Crispy Walnuts, Roasted Peppers, Baby Spinach, Sun Dried Tomato, Dressed Rocket Leaves

TROPICAL ATLANTIC PRAWN COCKTAIL

Little Gem, Marie Rose Sauce, Diced Mango, Garlic Bread

MAIN COURSE

CHARCOAL GRILLED SCOTTISH ENTRECOTE STEAK

Green Peppercorn Sauce, Onion Rings, Seasonal Vegetables

ROASTED CHICKEN BREAST SUPREME

Calvados Crème Fraiche Sauce, Roasted Fig, Sweet Potato Puree, Seasonal Vegetables

PAN SEARED SEA BASS FILLET (GF)

Atlantic Prawns, Mixed Peppers, Capers, Garlic Butter, Seasonal Vegetables

VEGETABLE TIKKA MASALA CURRY (V)

Basmati Rice, Poppadom's, Mango Chutney, Tempura Pineapple

SIDES

FRENCH FRIES	£3.50
LIGHTLY SPICED WEDGES	£3.50
TRUFFLE & PARMESAN FRIES	£4.50

NEW POTATOES	£3.50
SIDE SALAD	£3.50
SAUTEED SPINACH	£3.50
ONION RINGS	£3.50

DESSERT

STICKY TOFFEE APPLE PUDDING (V)

Toffee Sauce, Vanilla Ice Cream

BLACK FOREST PAVLOVA (GF)

Chocolate Mousse, Chantilly Cream, Poached Cherries, Meringue, Crystallised Almonds

TREACLE TART (V)

Poached Pear, Chantilly Cream, Honeycomb

LEMON MERINGUE POSSET (GF, V)

Orange and Blueberry Salad

COFFEE

Coffee & Mints

V - Vegetarian | VG - Vegan | GF - Gluten Free

All ingredients may not be listed for this menu, should you need more information about Allergens, please ask a member of our Front of House Team.

**Please be advised of the following prices of our lunch menu:
3 courses - £35 per person**

Please note there is a 10% service charge on all food and drinks for Non-Residents