

Vertigo

RESTAURANT BAR

SUMMER LUNCH MENU 2011

S T A R T E R S

Soup of the Day

Homemade sea salt and olive focaccia bread

Ham Hock and Lancashire Cheese Terrine

Piccalilli and sourdough croutons

Loch Wyre Smoked Salmon

Potato pancakes, horseradish and chive crème fraiche

Wild Mushrooms on Toast

Soft poached hens egg, truffle dressing

M A I N C O U R S E S

Steak Frites

Pink or cooked through with peppercorn sauce and green salad

Lemon and Thyme Marinated Chicken Breast

Polenta mash, slow roasted cherry tomatoes, basil cream sauce

Pan Fried Shetland Salmon

Crushed new potatoes, green beans, salsa verde

Fish and Chips

Beer battered haddock, crushed minted peas, tartare

Sun Blush Tomato and Feta Risotto

Chilli oil, crispy rosemary, baby herbs

D E S S E R T S

Eton Mess

English strawberries, Cheshire cream, homemade meringue

Chocolate Tart

Raspberry sorbet, raspberry boiron

British and French Cheese Selection

£ 9 . 9 5
for two courses

£ 1 2 . 9 5
for three courses