

# NOVEMBER

## 'SPECIAL LUNCH OFFER'

**£32 for 3 COURSES +**

Free Glass of house wine (125ml) soft drink Or Tea/Coffee

## **LUNCH MENU**

### **STARTERS**

Jerusalem artichoke velouté with black truffle oil

Or

Mackerel Duo - smoked mackerel pâté with lemon and caper,  
Charred mackerel with pickled vegetable

Or

Gratin of gnocchi and smoked salmon with crab sauce  
(£5 supplement on set menu)

Or

Crayfish salad with horseradish mousse and Parmesan tuile

### **MAINS**

Fillet of Gurnard with a tomato, caper and olive sauce

Or

Fillet of Pork with savoy cabbage, spiced apple, sage jus

Or

Pan fried scallops, Champagne sauce, samphire, avruga caviar  
(£7 supplement on set menu)

Or

Selection of fish with courgette spaghetti, red pepper sauce

### **DESSERT / CHEESE**

Creme caramel with raspberry and Chantilly cream

Or

Orange and almond cake with cardamom and candied fig  
Or

Affogato - vanilla ice cream with warm espresso

Selection of cheeses with apple chutney and biscuits

### **TEA & COFFEE**

Tea, coffee & infusions £4 - Add chocolates + £2