

SEPTEMBER

SPECIAL LUNCH MENU OFFER

£35 for 3 COURSES +

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

STARTERS

Chilled Gazpacho soup with croutons and pesto

Or

Corn fed chicken terrine with Puy lentil salad, mustard vinaigrette

Or

Grilled scallop with garlic butter and samphire

(£6 supplement on set menu)

Or

Deep fried Cod croquette with chilli and coriander mayo

MAINS

Roast fillet of hake with Romesco sauce and tender stem broccoli

Or

Confit of Duck with Borlotti beans, leek and grain mustard

Or

Sea bass and king prawn with puff pastry and oyster mushroom

(£7 supplement on set menu)

Or

Selection of fish, grilled Mediterranean vegetables & tapenade

DESSERT / CHEESE

Chocolate pot with brandy, mint and choc chip ice cream

Or

Espresso Martini creme Brûlée with orange

Or

Affogato - vanilla ice cream with warm espresso

Or

Selection of cheeses with apple chutney and biscuits

TEA & COFFEE

Tea, coffee & infusions or hot chocolate £5

