

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

Prosciutto ham with rocket salad, olives and mustard vinaigrette

Or

Grilled scallop with garlic butter and samphire

(£6 supplement on set menu)

Or

Salmon rillettes with crème fraîche and chives, keta caviar

MAINS

Roast fillet of hake with Romesco sauce and tender stem broccoli

Or

Confit of Duck with dauphinoise potato, heritage carrot & mustard

Or

Sea bass and crayfish with puff pastry, leek and parsnip

(£7 supplement on set menu)

Or

Selection of fish with courgette spaghetti and tapenade

DESSERT / CHEESE

Plum and frangipan tart with raspberry ripple ice cream

Or

Pistachio 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

