



LUNCH MENU

STARTERS

Soup in a Cup

Scottish Smoked Salmon and Green Asparagus

Stuffed Portobello Mushrooms with Goat Cheese

Sun Dried Tomatoes, Smoked Haddock and Welsh Rarebit Salad

Beef Bourguignon

Pumpkin Tortelloni with Tomato Salsa

MAINS

Pan Fried Cod and Mushroom Risotto

Roasted Sirloin served with Garlic Mash

Honey Roast Pork Belly, Primo Cabbage

Chicken Breast served with Pak Choi in Sweet and Sour Sauce

Tomato and Blue Cheese Tart

Confit Duck Leg with Orange and Spring Vegetables

SIDE ORDERS

Mixed Green Salad £3.00

Panache of Vegetables £3.00

Sautéed Potatoes £3.00

As our produce is purchased freshly each day, please be understanding if certain dishes are not available

All prices are included of 20 % VAT.
An optional service charge of 10% will be added to your bill



Please ask when ordering about special dietary requirement and allergies as some dishes may contain traces of nut

DESSERTS

Bitter Chocolate Fondant

Raspberry and Almond Tart with Pistachio Ice Cream

Lemon Grass Crème Brûlée

Selections of Sorbet and Ice Cream

Farmhouse Cheeses

DESSERT WINE

Deviation 2007
Madera, California
£ 6.27 14.5%vol

Moscato Passito DOCG 2009
Piemonte, Italy
£ 6.50 12.0%vol

Malvasia Passito, Soleste, DOC 2008
Emilia Romagna, Italy
£ 7.25 15.5%vol

Coffee, Tea £3.15

Liqueur Coffee and Biscotti £4.95

ONE OR TWO COURSES £12.50

THREE COURSE £16.50

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