

Winter LUNCHTIME - SET MENU

MONDAY to SATURDAY INCL. (Sunday Lunch is a different Menu)

SOUP DU JOUR

freshly made in our kitchens, served with croutons.

FANNED MELON WITH CITRUS FRUITS

oranges, pink and white grapefruit segments, drizzled with a sweet thyme flavoured syrup, garnished with compote berries.

GALANTINE OF CHICKEN AND DUCK

studded with tarragon and apricots, placed on a bed of crispy leaves with a cordon of herb olive oil and balsamic vinegar.

MARINATED BUTTERFLY FRESH SARDINES

on a bed of leek and carrot julienne.

PEA, OYSTER MUSHROOM AND BROAD BEAN RISOTTO

topped with roquette leaves, parmesan crouton, drizzled with pesto coulis.
(can be ordered as a main course)



COD SUPREME BAKED IN THIN BRICK PASTRY

with spinach and cream cheese, resting on a nest of egg noodles tossed in oyster sauce with a clear sweet chilli.

ROAST PORK LOIN

served with stuffing, crackling and a rich apple and cranberry jus.

PAN SAUTÉED LAMB'S LIVER WITH CRISPY LARDONS

onion marmalade and sage jus.

BEEF MUSHROOM & GUINNESS PIE

slowly braised in Guinness and red wine, topped with puff pastry.

BREAST OF CHICKEN STUFFED WITH BRIE

wrapped with bacon, served on a bed of sticky rice, with a white wine, chive and finely diced tomatoes creamy sauce.

RIB-EYE STEAK MADAGASCAR (£3.50 extra)

cooked to your liking with a soft green peppercorn sauce.



2 Courses: £12.95 / 3 Courses: £17.70

(Parties of 15 or more – ~3 Courses only~ £17.45)