



Summer 2018 sample menu

[Book a table online here](#)

SUNDAY SET LUNCH

STARTERS

POACHED EGG AND BACON SALAD with a mustard dressing.

CHARENTAIS MELON SALAD with heirloom tomatoes, goat's cheese and cucumber.

SMOKED HADDOCK with a mild potato curry and poached egg.

PONDICHERY MACKEREL FISH FRY marinated in yoghurt and kashmiri chilli, with kachumber salad.

MAINS

HAKE A LA CARLINA a Venetian recipe of pan fried hake fillet with a sauce of tomatoes and capers.

ROASTED COLLAR OF PORK with apple sauce and seasonal vegetables.

GRILLED FILLETS OF PLAICE with pancetta and beurre noisette.

RISOTTO PRIMAVERA with peas, courgettes and broad beans.

DESSERTS

STRAWBERRY PAVLOVA

MARMALADE CHEESECAKE with orange sorbet.

MEXICAN RICE PUDDING with honeycomb.

CHOCOLATE PAVÉ with honeycomb ice cream and a peanut crumb.

SIDES 3.75 each

HAND CUT THIN CHIPS

BITTER LEAF SALAD with mustard dressing.

BABY POTATOES buttered with flat leaf parsley.

ROCKET AND PARMESAN SALAD with extra virgin olive oil.

HISPI CABBAGE with parsley butter.

GLAZED CARROTS with honey and tarragon.

MASHED POTATOES

PURPLE SPROUTING BROCCOLI with olive oil and Cornish salt.

TOMATO, SHALLOT & BASIL SALAD

2 COURSES £19.95 | 3 COURSES £24.95

Please ask for information on allergens.