



Sample menu July 2017

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## SUNDAY SET LUNCH MENU

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### STARTERS

FISH & SHELLFISH SOUP with rouille, Parmesan and croutons. This recipe is straight from Provence.

GIGANTES giant Greek butter beans with tomatoes and greens.

CURED DUCK BREAST with melon, soy and pickled ginger.

CLASSIC PRAWN COCKTAIL with avocado and tomato.

PONDICHERRY MACKEREL FISH FRY marinated in yoghurt and Kashmiri chilli, with kachumber salad.

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### MAINS

GRILLED FILLET OF PLAICE with pancetta and beurre noisette.

ROAST PORK AND APPLE SAUCE seasonal vegetables.

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

RISOTTO PRIMAVERA with peas, courgettes and green beans.

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### DESSERTS

COLSTON BASSETT BLUE CHEESE with honey & walnuts and savoury oat biscuits.

MILK CHOCOLATE AND ROSE CREAM with baked white chocolate, a dark chocolate crisp and vanilla ice cream.

STICKY TOFFEE PUDDING with pouring cream.

PASSIONFRUIT PAVLOVA with Chantilly cream.

ICE CREAM SELECTION from Marshfield Farm. Chocolate, strawberry and vanilla ice cream.  
Lemon and raspberry sorbet.

2 COURSES £19.95 | 3 COURSES £24.95

Please ask a member of staff for information on allergens.