

lunch menu

12.00 – 2.30

2 courses 16.95

cream of cauliflower soup with curry oil & coriander

crisp golden polenta with slow cooked Italian meat ragu, rocket leaves & fresh parmesan

grilled goats cheese with shaved granny smith apple, baby spinach leaves, mint & maple spiced pecans

smoked mackerel & horseradish pate with melba toast & pickled cucumber

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seared escalope of organic Shetland salmon with crisp oriental salad, prawn tempura & crushed avocado with a soy & lemongrass dressing

lamb kebab with oven roasted tomato & herb pearl cous cous with chorizo, spinach & minted yoghurt with crumbled feta

parmesan crusted new season English asparagus with butter creamed champ potato, wilted spinach & soft poached egg

sumac spiced breast of chicken with creamed pumpkin, spring green garden vegetables with fresh shaved pecorino