

# Al Fresco Luncheon Menu

Home-baked Nuts - £3.25 Home-mixed Olives - £3.25

Home-made Bread Platter - £1.95 per person

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Seasonal Salad with grilled Vegetables. Sunblush Tomatoes and toasted Goats Cheese - £7.50

Grilled Sardines with Rocket Salad and Lemon or Chili Mayonnaise - £6.75

Seasonal Melon with Parma Ham, fresh Parmesan and Mayonnaise - £6.75

Daily Soups with homemade Bread - £5.95

Classic Caesar Salad with Lardons, fresh Parmesan and Croutons - £6.75

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Pan-fried English Lambs Liver with Smoked Cheddar mashed Potato & Onion Sauce - £13.75

Seasonal Salad with Salad Niçoise with either poached Salmon or fresh Tuna - £15.95

Mediterranean Salad  
with Pasta, Olives, Peppers, Courgettes and Coriander & Ginger dressing - £12.95

Seared Breast of Corn-fed Chicken with Dauphinoise Potato and Beans - £14.50

Grilled, whole Plaice with Lemon, Garlic Butter and homemade Tartare Sauce - £14.95

Plus Daily Specials

Extras:

Side plate seasonal vegetables; side plate of potato; side plate of pont-pont neuf - £3.75 each

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**Dessert**

Homemade Ice Cream or Sorbet with Fruit Basket - £5.75

Vanilla & Mascarpone Panna cotta - £5.75

Grilled fresh Pineapple with Mocha Ice Cream - £5.75

Chocolate & Orange Mousses with Crème Anglaise - £6.50

Seasonal Crumble with Vanilla Ice Cream - £5.95

Plate of 4 Cheeses with Pickles - £8.50