

Mid-Summer Madness menu £24.95

Available for lunch and dinner From Thursday 26th of July till Friday 3rd August

Starter

Gazpacho soup

Chilled classic Spanish soup

or

Soft roe on toast

Soft roe pan fried in parsley butter finished with lemon juice and served on toast

or

Calamari and Mushroom fricassée GF

Diced calamari seared in olive oil and butter with Portobello mushroom, garlic, onion and Parsley

or

Brie Fantasy

Puff pastry topped with tomato concassée, spinach and brie baked and served piping hot

or

Gravadlax GF

Salmon Marinated with dill mustard served thinly sliced with lemon

or

Avocado and tuna Timbale GF

Diced avocado and tuna in layers with avocado mousse flavoured with lemon

Main course

Filet of hake parcel

Hake filet topped with watercress and cream cheese wrapped in filo pastry and baked served with a water cress sauce

or

Classic Caesar salad can be Gluten free

Gem lettuce with a Caesar dressing topped with seasoned warm Chicken breast, marinated anchovies, croutons & shaving of parmesan

or

Mixed grill can be GF

Mixed grill: Steak, Chicken, chipolata sausage, Lamb chop all grilled and served with a herb gravy and fries

or

Calf liver with pink grapefruit GF

Pan-fried calf liver served with pink grapefruit segment and citrus gravy

or

Pork Chops Pannée

Pork chop in herbed bread crumbs pan fried and served with a light Gravy

Dessert

Strawberry Charlotte

Strawberries bound with cream on a Victoria sponge flavoured with cassis liqueur accompanied with a raspberry coulis

or

Lemon Drizzle cake

Served with ice cream

or

Toffee Banana GF

Banana in caramel sauce flambéed with rum served on vanilla ice cream

or

Chocolate Cup GF

A chocolate cup filled with dark chocolate mousse topped with whipped cream and served with an orange sauce

or

Crème Caramel GF

Antoine's mixed sorbets