

Lunch Menu

Starters

Soup Of The Day
Served with homemade bread

Citrus Infused Salmon Tartar

Served with crème fraîche, cucumber, apple and rocket salad, finished with fennel mayonnaise

Escargot

Fresh snails laced in a garlic and star anise butter with crispy bacon, served with our homemade bread

Main Course

Seed Crusted Chicken Breast

Crusted in black and white sesame seeds accompanied with roast baby vegetables, butternut and potato gnocchi finished with a creamy chicken velouté

Fresh Line Fish

Grilled line fish set on crushed new potatoes accompanied with a sweet lemon purée & finished with cherry tomato, red onion and lemon salsa

Dessert

Classic Crème Brûlée

Baked vanilla custard with caramel crack and accompanied with an amaretto biscotti

Wild Berry Mousse

With macerated dry cranberries, meringue discs finished with a basil coulis



Something Light

Soup Of The Day
Served with homemade bread - 42

Ginger Penne

Sundried tomatoes, fresh garlic, chilli, marinated Kalamata olives & topped with pecorino cheese shavings - 75

From the Land

Chicken Schnitzel

Mash potatoes, baby marrow and creamy mushroom sauce - 85

From the Grill

Sparta Rump Burger

Filled with peppadew & feta cheese, topped with gherkins, fresh petite salad and hand cut chips - 82

From the Sea

Battered Fish & Chips

Served with homemade tartar sauce and hand cut chips - 98

Line Fish & Battered Calamari

Grilled line fish with tartar sauce and side salad - 110