

LUNCHTIME MENU

STARTERS

ORIENTAL CRAB IN FILO PASTRY WITH HOI SIN SAUCE

ROLL MOP HERRINGS WITH HORSERADISH MAYONNAISE

CREAMY SALMON AND DILL SOUP WITH HERB CROUTONS

MAIN COURSES

DEEP FRIED GOUJONS OF WHITE FISH IN CRISPY BATTER
WITH HOMEMADE TARTARE SAUCE

GRILLED SWORDFISH ON SUN DRIED TOMATO
AND OLIVE TAGLIATELLE WITH SALSA VERDI

CAJUN SPICED TUNA ON MIXED LEAVES
WITH A LIME AND CUCUMBER DRESSING

DESSERTS

TREACLE TART

APPLE SLICE

ICE CREAM

2 COURSES	9.95
3 COURSES	12.95

WE CANNOT GUARANTEE THAT OUR MENU ITEMS ARE FREE FROM NUT OR NUT TRACE ELEMENTS OR ANY OTHER ALLERGENS
THERE WILL BE A DISCRETIONARY SERVICE CHARGE OF 10% FOR PARTIES OF 8 OR MORE, ALL OF WHICH GOES TO OUR STAFF