



Wednesday, September 01, 2010

**Hors d'Oeuvres - 3.50 each**

Chorizo	Salt Cod, Potato & Walnut Oil
Petit Lucques Olives	Mozzarella di Bufala

**Starters**

Cecina with Pickled Walnuts	7.50
Fried Fresh Haloumi with Cherry Tomatoes & Marjoram	6.50
Seared Scallops with Fennel & Almond Salad	7.50

**Set Lunch £8.50 each**

Seared Onglet with Slow Cooked Courgettes  
Mackerel Fillet with Radish & Pickled Lemon  
Mozzarella di Bufala, Fennel & Celery Leaf Salad  
**With an Hors d'Oeuvre & our Wine of the Day £12.95**

**Mains**

Monkfish in Chilli Paste with Fresh Coco Beans	14.50
Cobnut, Girolle & Parmesan Salad	13.00
Roast Quail, Verjuice, Cucumber, Green Grapes & Almond	14.00

**Sides**

Hispi Cabbage/Green Salad	3.00
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**Dessert/Cheese**

Almond Buttermilk Pudding with Raspberries	6.00
Tonka Bean Crème Brûlée	4.50
Helsett Farm Organic Banana Ice Cream	4.50
Affogato con Calvados (Vanilla)	7.00
Cheese – Ragstone, Honey & Walnuts	7.00