

## Weekday Lunch Table D'Hote

£17.00 (Starter and Main course) £20.00 (Three Courses)

Starters		<a href="#">Top</a>
V	Grapefruit and Melon Cocktail Slices of pink grapefruit with cantaloupe melon	
V	Egg Mayonnaise	
V	Avocado Salad Bed of mixed salad with slices of Avocado	
V	Buffalo Mozzarella and Tomato Salad On a bed of rocket with sundried and cherry tomatoes	
	Homemade Pâté A smooth chicken liver pâté	
	Caesar Salad Cos lettuce with parmesan, anchovies, garlic croutons and a traditional Caesar dressing	
V	Freshly made Soup of the Day Deep fried Cambozola	
V	A soft blue cheese coated in breadcrumbs and sesame seeds and served with a tomato and red onion sweet relish	
	Hot Smoked Haddock Mousse Finished with a creamy fish veloute and crispy fried leeks	
	Crispy Fried Whitebait	
	Goujons of Plaice Crisp fried slices served with homemade tartare sauce	
	Fresh Grilled Sardines Three grilled sardines served with onion garnish	
	Homemade Fishcakes (made with Salmon, Haddock and Prawns) Served with a Grain Mustard Sauce (£6 extra)	
	Butterflied Langoustinhos in Garlic Butter - (£9 extra)	
V = Suitable for Vegetarians		
Main Courses		<a href="#">Top</a>
	Chicken Caesar Salad Strips of chicken on a bed of dressed Caesar salad	
	Grilled Salmon Boneless tranche of salmon served with petit pois	
	Pollock Portuguese Fried fillet of Pollock in a Portuguese egg batter served on a tomato rice	
	Traditional Battered Cod Fillet of Cod in crispy batter served with chips and garden peas	

Chicken Stoganoff
Strips of cornfed chicken pan cooked with peppers, onions and cream served with rice
Butchers Arms Pavé of Gammon
Grilled with fresh pineapple and topped with a fried egg
Lamb Kleftico
Braised Lighthorne Lamb Shank in a Red Wine and Rosemary Sauce on a bed of creamy mash
Braised Blade of Beef
Served with a spring onion mash and a red wine jus
Grilled Calves Liver - Thinly sliced and served with Crispy Bacon
Homemade Pie of the Day
Individual pie made with shortcrust pastry - please ask for details
V Lasagne
Freshly made with brie, broccoli and a creamy cheese sauce
V Grilled Goats Cheese
Two thick slices cut from a log of French goats cheese served on a bed of Salad with Olive Oil and Balsamic Vinegar Dressing

V = Suitable for Vegetarians

All served with a selection of Fresh Market Vegetables and Potatoes

Desserts	<a href="#">Top</a>
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Selection of freshly made Desserts or Cheeses from the trolley - (Strawberries and Raspberries extra when available)	
Selection of Swiss dairy ice cream (£1.00 extra) (Please ask for current flavours)	

Coffee	<a href="#">Top</a>
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Brazilian Java Coffee	£2.40
Espresso Coffee	£2.60
Cappuccino Coffee	£3.50

Please note that the A La Carte menu is also available at lunchtimes Monday - Friday

Menus and prices may be subject to change