



LUNCH MENU £15.00

SOUP DU JOUR

CHOPPED CHICKEN LIVER

**BABY GEM LETTUCE WITH CHICK PEAS, BULGAR WHEAT, CUCUMBER, MINT
CORIANDER AND PARSLEY**

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**MONTEREY JACK CHEESE, OVEN DRIED TOMATO AND SCALLION OMELETTE
WITH HASH BROWN POTATOES AND TOASTED MUFFIN**

**MARYLAND CRAB CAKE WITH SAUTEED SPINACH, RAISINS, ALMONDS,
CAPERS AND OLIVES**

**GRILLED HAMBURGER ON HOME-MADE BRIOCHE BUN WITH DILL PICKLE,
ONION, TOMATO RELISH AND SHOESTRING POTATOES**

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OAT, APRICOT AND WHITE CHOCOLATE COOKIES WITH ICE CREAM

DINNER MENU £25.00

SOUP DU JOUR

**ENDIVE SALAD WITH RED APPLE, CELERY, ROQUEFORT CHEESE AND
CANDIED WALNUT DRESSING**

**HAM HOCK TERRINE WITH CHARGRILLED SOURDOUGH BREAD AND
PICCALILI**

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**GLOBE ARTICHOKE, HERB AND FONTINA CHEESE RISOTTO WITH FRIED
BABY ARTICHOKE, PEA CRESS AND BASIL OIL**

**ORGANIC SALMON ROULADE WITH RAISINS, ALMONDS, CAPERS AND OLIVES,
SAUTEED SPINACH AND CHILI CHUNKY CHIPS**

**GRILLED COTE DE BOEUF WITH WATERCRESS SALAD WITH CRAYFISH,
SHALLOTS AND HORSERADISH AND RICE WINE VINEGAR DRESSING AND**

PORCINI BRAISED POTATO

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STRAWBERRY CHEESECAKE WITH BALSAMIC STRAWBERRIES

Menu subject to change