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LUNCH MENUS

3 course lunch menu @ £26.50

First Course

Poached organic salmon, watercress and rocket salad with caper, mint and anchovy vinaigrette

Sliced cured duck breast with house-made chutney and baby salad leaves

Air cured Cumbrian ham with poached pear

House-cured organic salmon, gravad lax style

Asparagus, warm or cold, with hollandaise or vinaigrette (v)

Warm tomato tart with hollandaise (v)

Grilled English goat's cheese, poached fig and baby spinach with toasted pine nuts (v)

Warm poached egg, courgette ribbons and potato salad (v)

Main Course

Fillet of sea bass, wilted spinach and potatoes

Organic Scottish salmon fillet, horseradish mashed potatoes,
Hampshire watercress sauce

Aberdeen smoked haddock fish cake, caper sauce

Beef olives, spring onion bubble and squeak,
mushroom sauce

Roasted quail, peas, herb-mashed potatoes

Rump of Royal Dornoch lamb, rosemary-infused green beans,
new potatoes tossed in butter

Tartlet of mushrooms with poached egg and hollandaise sauce (v)

Fennel & sage risotto (v)
(can also be served as a first course)

Baked stuffed aubergine with roast vine tomatoes and mozzarella (v)

Grilled spring & summer vegetables with English goats cheese and sweet
sherry vinegar reduction (v)

Lightly curried potato & cauliflower pancake, golden lentil salad with
toasted almonds, cumin, coriander and honey dressing (v)

Desserts

Rosewater glazed thin apple tart with custard

Strawberry and elderflower jelly with pouring cream

Sloane Club lemon posset

Cambridge burnt cream

Double chocolate tart with almond ice cream

Seasonal fruit fool and house-made shortbread

Farmhouse and artisan cheeses from the British Isles