

Flavours lunch menu march 2019

Starters

Spring greens salad with, cucumber,, cherry tomatoes, carrots and bermuda onion with a spring onion and shallot vinaigrette

Smoked duck and spring vegetable cold rolls mirin, shallot and rice vinegar dipping sauce

Spinach and sheeps cheese phyllo parcel with spring cucumber tzatziki

Mains

Served with soup of the day, salad, fries or sweet potato fries

Spring pea cappelletti, balsamic cream sauce and prosciutto chip

Smoked chicken club with applewood smoked cheddar and a scallion and garlic scape aioli, crispy leeks and pancetta on brioche

6oz ribeye and tenderloin chuck burgers with port roasted shallots and gruyere cheese served on a brioche bun with scallion and roasted garlic scape aioli