

Lunch Menu

Light Bites

Season soup of the day £4.60
Grilled artisan bread

Seafood Soup £6.80
Selection of white fish, tomato, cream, crostini

Pear Salad (v) (gf) £6.95
Beetroot 3 ways, maple syrup, hazelnuts, manchego

Eggs Benedict £7.25
Poached eggs, ham, hollandaise, grilled ciabatta

Seafood Caesar Salad £8.50
Baby gem lettuce, octopus, prawns, mussels, anchovies, caesar dressing, croutons

Bread Board £7.50
Artisan breads, oil, balsamic, beetroot humous, confit garlic

Moules Marinière £7.50
White wine, shallots, garlic, cream and grilled ciabatta

More Substantial

Coq and Fungi £16.50
Ricotta & spinach stuffed chicken breast, wild mushroom and white wine velouté, purple sprouting broccoli

Beef Bourguignon £18.50
Red wine, silver skin onions, black pepper mash, seasonal vegetables

Portuguese Roasted Salmon £16.50
Tomato, red pepper, onion, spinach, thyme, olive oil, seasonal vegetables

Roasted Butternut Squash & Chestnut Risotto £14.50
Pine nuts, honey, spinach, carrot crisps

Fettuccini Con Molluschi £16.50
Tiger prawns, mussels, olive oil, white wine, red peppers, garlic, chilli

Fish NO Chips £16.80
Local beer battered cod, squid ink risotto, homemade coarse tartare, lemon

Croque's - served warm with Béchamel

Monsieur - roast sliced ham & mature cheddar £6.75

Ortalana - wild mushrooms, garlic, spinach and mature cheddar (v) £6.75

Prego no Pao - traditional steak sandwich, mustard, white wine garlic parsley £8.50

Sides £4.00 each

Hand cut chips

Roasted new potatoes

Creamed spinach

Dijon mustard or black pepper mash

Seasonal sautéed vegetables

Mixed salad