

Set Lunch Menu – Two courses £12.50 Three courses £15.00

(These menus are not for pre-order, please contact the restaurant for menus to pre-order from)

Starters

£4.50

Roasted sweet potato soup with fresh yoghurt.

Sweet chilli beef with a spring onion and sesame seed salad.

Dill & salmon fishcake with olive oil mayonnaise.

Poached egg yolks with wilted spinach, toasted brioche and hollandaise sauce.

British Caesar salad with Lincolnshire Poacher, homemade salad cream and anchovy finger.

Grilled red mullet with a rich basil ratatouille.

Mains

£7.50

Salted cod in Hertfordshire beer batter served with triple cooked chips and tartare sauce.

Miso glazed salmon with ginger noodles, pak choi and peppers.

Moroccan braised lamb tagine served with couscous.

Label Anglaise chicken breast served with red cabbage mustard mash and red wine jus.

Puy lentil dhal with a spiced feta samosa.

Sea food linguine cooked in garlic butter and topped with a fried salt & pepper soft shell crab.

Desserts

£4.50

Vanilla cheesecake served with raspberry coulis.

Vanilla crème brulee with home made shortbread.

Chocolate orange torte with jasmine tea ice cream.

Apple beignets with cinnamon ice cream.

Café Liégeoise.

Side Dishes: Bread box - £2.00; Panache of green vegetables - £2.95; Roasted balsamic new potatoes - £2.95; Mixed salad - £2.95; Olives - £1.50; Pickled Cockles - £2.50; - Parsnip crisps - £1.50.