

# Seasonal Set Lunch Menu

Two Courses £30.00 • Three Courses £35.00

# Starters

### Alex's Twice Baked Cheese Soufflé V

Twice baked with a glazed cheese crust | 747 kcal

#### Moules Marinière

With crusty bread | 410 kcal

## Thai-Style Beef Salad

Crispy spiced beef, Asian-style slaw, sesame and peanut crunch | 550 kcal

### Soup of the Day V

Artisan bread | 409 kcal

# Mains

#### **Grilled Chicken Breast**

Broad bean cassoulet with mash | 736 kcal

### Cod & Crab

Fillet of cod topped with crab and herb crust, crushed peas, mash and a butter sauce | 740 kcal

#### **Stone Bass**

Gnocchi, sun blushed tomatoes, baby kale and green beans | 825 kcal

## Roasted Beetroot, Carrot & Honey Parsnip V

Rosemary vegan cheese polenta, chilli kale | 787 kcal

# Sides

Mixed Salad V £6.00

Basil, onions, cucumber, tomatoes, lemon dressing | 140 kcal

Wild Mushrooms V £7.00

Garlic and parsley butter | 189 kcal

Truffle Macaroni V £6.95 Macaroni cheese infused with fresh truffle | 473 kcal

Tenderstem® Broccoli V £7.95

Chilli, garlic butter | 221 kcal

Potatoes V £,5.25

Luxury Potatoes £6.25

Buttered new potatoes | 210 kcal • Frites | 278 kcal Mash | 379 kcal

Parmesan and bacon frites | 335 kcal

Dauphinoise | 392 kcal

# Desserts

# Sticky Toffee Pudding V

Toffee treacle sauce, vanilla ice cream | 710 kcal

## Vanilla Panna Cotta

Mixed berries | 440 kcal

### Chocolate Dessert of the Day

### Selection of Three Artisan Local Cheeses (£3.50 supplement)

Celery, grapes, chutney and biscuits | 334 kcal

#### V vegetarian

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