

# LUNCH MENU

## SAMPLE MENU

### SOUP

MUSHROOMS, SOY SAUCE AND POTATO

### MAIN COURSES

Char-grilled Loch Duart salmon with sweet chilli sauce  
Turkey, Aleppo chilli and chive burgers with herby toum  
Roasted free-range chicken with honey, mustard, red onion and lemon  
Baked parsley polenta with roasted mushrooms, goats cheese and chilli  
Sumac and lime crusted seabass with lemon and herb yoghurt  
Butternut squash quiche with caramelised onions, stilton and kale  
Roasted cherry tomato quiche with caramelised onions, goat's cheese and spinach

### SALADS

Herby roasted aubergine with preserved lemon paste, pistachio and pickled chilli  
Char-grilled broccoli with chili and garlic  
Chaat masala potatoes with coriander yoghurt, nigella seeds and red onion  
Roasted sweet potato with lime and cardamom sauce and sunflower seeds  
Green beans with sambal, cashews, and pickled ginger  
Little gem with burnt aubergine, chive and jalapeño oil, radish, and almond  
Roasted fennel, ricotta cream, crystalised fennel seeds and sour cherries  
Yogurt-roasted cauliflower with quick-pickled chilies, pine nuts, sultanas and red onions

## **Daily cake selection**

Flourless chocolate and rum fondant cake (after 09:30)

Rosewater pistachio and semolina (after 09:30)

Carrot and walnut cake (after 9.30am)

Chocolate chip and pecan cookie

Caramelised white chocolate and macadamia cookie

Chocolate and hazelnut brownie

Double chocolate cookie

Flourless polenta, lemon and pistachio cake

Blackberry financier with sweetened mascarpone

White chocolate cheesecake tart with blackcurrant compote

Banana, caramel and tahini cake with sesame brittle

Lemon and blue berry tea cake with almond

Tangerine and pistachio mini loaf with yuzu icings

Caramel and macadamia cheesecake

Flourless orange and almond cake with chocolate ganache

Baked chocolate tart with caramel and almond brittle

Fresh fruit tart with lemon cream