

Pink Stein

SUNDAY SET LUNCH MENU

STARTERS

FISH AND SHELLFISH SOUP this recipe is straight from Provence. With rouille, Parmesan and croutons.

CURED DUCK BREAST with melon, soy and pickled ginger.

PORK AND HERB TERRINE with beetroot chutney and a bitter leaf salad.

WHOLE MOUNTS BAY SARDINES chargrilled in vine leaves.

MACKEREL FILLETS grilled with pickled autumn vegetables, chervil and chive oil.

MAINS

WHOLE ROASTED SEA BASS served with seasonal vegetables.

ROAST SIRLOIN with Yorkshire pudding and horseradish. Served with seasonal vegetables.

ROAST PORK AND APPLE SAUCE served with seasonal vegetables.

HAKE A LA CARLINA a Venetian recipe of pan fried hake fillets with a sauce of tomatoes and capers.

COD AND CHIPS served with thick cut chips, mushy peas and tartare sauce.

GOAT CHEESE TART with sun dried tomatoes, basil, rocket and red onion marmalade.

DESSERTS

SELECTION OF ENGLISH CHEESE with bread and butter, pickle and oat biscuits.

CHOCOLATE PAVÉ with salted caramel ice cream and a peanut crumb.

STICKY TOFFEE PUDDING with pouring cream.

MARMALADE CHEESECAKE with a blood orange granita.

CREMA CATALANA Catalan crème brûlée.

2 COURSES £24.95 | 3 COURSES £29.95

Sample menu November 2016.

Please ask a member of staff for information on allergens.