

# c i t r u s

**2- courses executive lunch £ 15.00**  
**monday to friday**  
**(including a soft drink)**

## **starters**

roasted sea scallops, slow braised belly of pork , foie gras and port wine sauce (£3 supplement)

tuscany style soup of roasted tomatoes and basil gnocchi (v)

josefito gran reserva ham, montenebro cheese and beetroot carponata (n) (£3 supplement)

crab and mascarpone risotto

spanish tortilla of chorizo and butifarra sausage

paccheri pasta with roasted artichoke, pecorino cheese, rocket pesto (v) (n)

bourride of mediterranean seafood

char-grilled squid, pancetta and roasted pumpkin salad

roasted quail, almond and endive salad

hot and cold spanish tapas (n)

## **main courses**

pave of salmon risotto nero roasted peppers

pancetta roasted fillet of beef, balsamic red onion and horseradish pumpkin mash (n)

whole grilled lobster, endive fennel and potato salad (£5 supplement)

roasted rack of lamb, aubergine skordalia and spring beans

**1-course lunch and dinner £ 13.00**  
**2-courses lunch and dinner £ 20.00**  
**3-courses lunch and dinner £ 26.00**

goats cheese, caramelised onion tart and oven roasted ratatouille (v) (n)

roasted fillet of black bream, crab filled plum tomato and crushed potatoes

tagine of duck and moroccan style cous cous (n)

grilled tuna loin, escabeche of squid, chickpea and asparagus salad

calves liver, olive oil mash, Alsace bacon and red onions

char-grilled baby chicken, parmesan polenta and pomodoro sauce

dover sole grilled or meunière, spinach and new potato

## **side orders £ 3.50**

buttered spinach, seasonal vegetables, french beans, green salad, mixed salad, olive oil mash, new potatoes, french fries

## **desserts**

vanilla and black pepper creme brulee and balsamic marinated strawberries

chocolate petit pot and warm spiced beignets

tomato and basil minestrone and olive oil sorbet

warm plum raspberry semolina tart and citrus

mascarpone cream (n)

apple tart tatin and blueberry ripple ice-cream

(please allow 15 minutes for cooking time)

seasonal mediterranean cheeses