

LUNCH MENU

From the larder

- Oak smoked salmon, brown bread and butter and traditional garnish (h)
£6.50
- Chicken pesto Caesar salad with cos lettuce, anchovies & croutons
£8.50
- Lythe Hill salad with Stilton, bacon lardons, beetroot, avocado and fresh leaves ©
£7.00
- Watercress soup with crème fraiche (optional hot or cold) (h) (v) ©
£4.50

From the kitchen

- Lythe Hill burger with red onion marmalade, pancetta, buffalo mozzarella,
hand cut chips and home made coleslaw
£8.50
- Chicken breast with a Thai red curry sauce with sticky rice and vegetable spring roll
£9.50
- Rib eye steak with tempura prawns, rocket, roast cherry tomatoes & tomato aioli
£12.50
- Wild mushroom risotto with baby red char and parmesan crisp (v) ©
£11.00
- Char grilled tuna on a warm Nicosia salad dressed with olive oil (h) ©
£11.00

From the pastry

- Selection of home made ice creams and sorbet ©
£5.00
- Fresh fruit meringue on a raspberries coulis ©
£4.50
- Vanilla crème Brule and toffee ice cream with short bread
£5.25
- Sticky toffee pudding with vanilla ice cream
£5.00

Side orders

Hand cut chips ©	£2.50
Mixed side salad ©	£2.50
New potatoes ©	£2.50
Steamed vegetables ©	£2.50
Onion rings	£2.50

(v) = Vegetarian (h) = Health conscious © = Gluten free dish (n) = Traces of nuts. All ingredients are not listed on our menus. If you have an allergy please ask a member of staff for advice. All our food may contain traces of nuts

A Discretionary service charge of 10% will be added to your bill

Guests on an inclusive dinner package are welcome to choose from any menu & an allowance of up to £25.00 pp will be given