

adjournment menu

starters

soup v♥	£1.70
asparagus soup	
salad	£3.60
salad of sautéed chicken livers and pancetta on brioche with shallot sauce	
risotto v	£3.45
arborio rice risotto with roasted butternut squash and tarragon	
tartlet v♥	£2.90
feta cheese tartlet with sweet pepper compote	
salmon	£5.65
cured scottish salmon gravlax with watercress mayonnaise and seasonal leaves	

the adjournment special dish

lime crusted lemon sole with mango salsa
£12.95

gavi di gavi, ca da bosio, terredavino, italy 2005

this beautiful white wine, made from 100% corese grapes, displays intense crisp citrus fruit flavours, graceful elegance and is deserved of a place alongside chablis - a perfect accompaniment to our lobster ravioli.

£14.50 75cl bottle

mains

cod	£8.45
seared cod fillet on champ mash with dill cream	
pasta v♥	£3.95
open ravioli of spinach and red peppers with balsamic dressing	
lamb	£12.20
grilled lamb cutlets with dauphinoise potatoes, green beans and red wine sauce	
chicken	£7.75
roasted corn-fed chicken with baby aubergines	
salad	£3.95
the 'adjournment' caesar salad with cajun spiced, british beef skirt steak	£6.60

sides

seasonal vegetables	£1.20
parsley new potatoes	£1.20
rocket, watercress, parmesan salad	£1.40
caesar side salad	£1.70
mixed side salad	£1.20

♥ healthy option

v suitable for vegetarians

NUT ALLERGY SUFFERERS
Please inform a member of staff if you are allergic to nuts as some dishes may contain them.