

The Lemon Tree

RESTAURANT & ROOMS

Dinner Menu

Available Monday to Saturday 5pm to 9pm

2 courses £28.50 | 3 courses £34.50

Appetisers

Lemon Grass & Chilli Prawn £5.95
Sriracha Mayonnaise, Coriander

Panko Breaded Squid £5.75
Garlic & Saffron Aioli

Baked Garlic Ciabatta (v) £5.50
Garlic Butter or Glazed with Mozzarella Cheese

Smoked Maple & Chilli Chipolata's £5.25
Honey Mustard Mayonnaise

Brie & Mango Parcels (v) £5.75
Rocket & Pine Nut Salad

Beetroot Falafel (v) £5.50
Smashed Avocado, Pitta Bread

Starters

Chestnut Mushroom Soup (v)
Chive Crème Fraiche, Roast Garlic Oil, Warm Bread

Roasted Baby Beetroot Salad (v)
Baby Beetroot, Pickled Beetroot, Whipped Feta,
Candied Walnuts, Balsamic Dressing

Pork Shoulder Bon-Bon
Sticky Pigs Cheek, Carrot Puree, Apple Gel, Pickled
Apple, & Cider Jus

Prawn, Mango & Papaya Pad Thai Salad
Chinese Leaf, Carrot, Shallots, Coriander, Chilli &
Lime Dressing

Salt Cod & Chorizo Fishcake
Red Pepper Coulis, Aioli, Grilled Chorizo

Pea & Mint Risotto (v)
Lemon Mascarpone, Pickled Shallots, Mint
Crisps, Chive Oil

Mains

Sticky Thyme & Mustard Mini Gammon Joint
Fondant Potatoes, Creamed Irish Cabbage, Stout Jus

Harlech Mussels
Bacon Lardons, Leeks, Garlic & Celery in a Cider Cream
Sauce, French Fries & Warm Bread

Chicken & Wild Mushroom Pie
Hand Cut Chips, Tender Stem Broccoli, Chicken &
Mushroom Velouté Sauce

8oz Sirloin Steak (g) (£5.00 Supp)
Roasted Mushroom, Plum Tomato & Hand Cut Chips
Add Sauce £2.50: Red Wine | Blue Cheese | Peppercorn

Braised Mole Ox Cheek Chilli
Lime & Coriander Rice, Sour Cream, Guacamole, Jalapeno
Chillies, Home Fried Tortilla Chips

Pumpkin & Sage Tortellini (v)
Sauteed Wild Mushrooms & Spinach, Caramelized Onion
Puree, Sage Crisps, Broccolini

Pan Fried Sea Bass
Sauteed New Potatoes, Ratatouille Mediterranean
Vegetables in a Rich Tomato Ragout, Parmesan Crisp
Tapenade, Confit Cherry Tomato

Charred Harissa Marinated Lamb Cutlets
Moroccan Spiced Rosti Potato, Roasted Baby Aubergine &
Peppers, Tzatziki, Toasted Pitta

Sides £3.50 each

Sauteed New Potatoes | Boiled New Potatoes | Hand Cut Chips | French Fries
Lime & Coriander Rice | Seasonal Vegetables | Sauteed Broccoli | Rocket, Parmesan & Cherry Tomato Salad

Desserts

Raspberry & White Chocolate Blondie
Textures of Raspberry, Eton Mess Ice-cream

Pretzel Nut Crème Brule Tart
Banoffee Ice-Cream, Salt Caramel Sauce, Pecan
Crumble

New Season Rhubarb Fool
Rhubarb Compote, Pastry Cream, Chantilly & Stem Ginger
Sable Biscuits

Selection of Ice Creams & Sorbets (v) (g)
Vanilla | Strawberry | Chocolate | Salt Caramel |
Honeycomb | Mango Sorbet | Raspberry Sorbet

Affogato

Vanilla Ice-Cream, Espresso, Hazelnut Liqueur, Amaretti Biscuit

(V) Vegetarian, (g) Gluten Free, (vg) Vegan Subject to availability. If you have any special dietary requirements please inform the waiting staff.

All dishes are prepared to order using fresh local produce. A discretionary service charge of 7.5% will be added to your bill.

Prices are subject to change because of economic instability