

# Business Lunch

## To Start

Broccoli & lentil soup

Chargrilled Mediterranean vegetable tart with pesto

Cornish mackerel pate, soured cucumber and melba toast

## Main Course

Roast salmon, white asparagus and pesto mash

Oven baked Italian Chicken with vine tomato & fresh rosemary sauce

Vegetable tagine with couscous and harissa

## Sides

*Hand cut chips, Summer green salad*

*Heritage tomatoes, red onion, basil dressing*

*Tzimmes, Charlotte potatoes, Seasonal greens, Rice with puy lentils – 3.75 each*

*New green cucumber – 2.00*

## Dessert

Chocolate brownie with vanilla ice-cream

Eaton Mess with strawberry, meringue and soya cream

Fresh fruit salad scented with rosewater

**2 courses £19**

**3 courses £24**

A discretionary 12.5% service charge will be added to your bill