

£29.95 per person



The Bass & Lobster

Lunch Set Menu

Today's bread, marinated olives, hummus and garlic oil

TO START

Soup of the day

Chicken, ham and cheese croquettes with chilli jam and cucumber salad

Vegetable tempura with Asian slaw, coconut aioli & chilli jam (can be vegan)

Cauliflower cheese croquette with brussels sprout puree and veggie gravy

Salmon and cream cheese rilette with pickled cucumber, beetroot and croutons

TO FOLLOW

Chicken and mushroom steamed pudding, mustard mash, roasted carrot, sage and onion stuffing and gravy

Jeremy Hughes' Jersey pig pork chop with mustard mash, savoy cabbage and bacon, sage and onion stuffing and gravy

Catch of the day with crispy herb potato cake, steamed samphire & kale with dill cream

Catch of the day in crisp beer batter with truffle and parmesan chips, tartare sauce, minted mushy peas and curry sauce

Spicy BBQ pulled jack fruit in a Portuguese roll with crisp baby gem, beef tomato and pineapple salsa served with chips and beer battered onion rings (vegan)

TO FINISH

Sticky toffee pudding with toffee sauce and vanilla ice cream

Dark chocolate and hazelnut brownie with mint choc chip ice cream

Vanilla cheesecake with berry compote and raspberry Bellini sorbet

Chocolate orange mousse cake with vanilla ice cream (vegan)

Selection of homemade ice cream or sorbets

House coffee or tea with a homemade sweet treat

The Best of Local