

LUSSMANN'S

FISH & GRILL



SUMMER/AUTUMN 2010 PARTY MENU FOR 8+

2 COURSES £15.95, 3 COURSES £19.95

STARTERS

SOUP AND BREAD OR OATCAKES always vegetarian, always wheat-free	v
MORAY FIRTH SMOKED MACKEREL & CORNICHON PATÉ granary toast or Highland oatcakes	w*
TOMATO & DRESSED ROCKET BRUSCHETTA	v
CORNISH SARDINES	w
LOCAL RABBIT & APRICOT TERRINE	w*

MAINS

LEMON THYME, PEA & RICOTTA LINGUINE	v
LINE CAUGHT CORNISH MACKEREL & SEASONAL VEGETABLES salsa verdi (served whole)	w
RUMPSTEAK & FRITES (£2 supplement)	
8oz, matured for 35 days from British grass fed & traditionally reared outdoor cattle (why not try our steak sauce, from £1.20)	w
TRADITIONAL FISHCAKE baby spinach & beurre blanc	w
WOODLAND REARED ORGANIC PORK LOIN mash with chestnut mushroom, pancetta & rosemary sauce	w
AUBERGINE & GOATS CHEESE BURGER frites, coleslaw	v
ORGANIC BEEF & DORSET CHEDDAR BURGER frites, wild rocket & coleslaw	

DESSERTS

SEASONAL FRUIT PANNA COTTA	v/w
WARM CHOCOLATE & WALNUT BROWNIE vanilla bean ice cream	v/n
STICKY TOFFEE PUDDING toffee sauce and vanilla bean ice cream	v
REGIONAL BRITISH CHEESES (£1 supplement)	w*
Traditionally made, seasonal British cheese specially selected by Eric Charriaux, "Premier Cheese Company"	
MINGHELLA LUXURY ICE CREAMS & FRUIT SORBETS	v/w/n
3 scoops. These change seasonally – made from Jersey cows with no artificial colours or artificial additives	

v denotes vegetarian / v* can be prepared without meat or fish / w wheat free / w* can be prepared without bread or bun / n contains nuts
There is a small possibility that nut traces may be found in any item on the menu
There is a small possibility that bones may be found in any of our fish or rabbit dishes
We only list the main ingredients in our dishes