



SHARROW BAY

The Original Country House Hotel

Mark Teasdale's Lunch

Lunch Menu

Starter

Jerusalem Artichoke Velouté
Croute of Mushrooms, Artichokes and Whisky

Fillet of Local Lamb
Sea Herbs, Forest Mushrooms

Oriental Spiced Salmon
Saffron Potatoes, Fennel, Chilli and Orange Dressing

Pressed Terrine of Rabbit
Caraway Thins, Carrot Chutney

Main

Chicken Breast
New Potatoes, Broad Beans, Wilted Rocket, Oregano, Madeira Sauce

Braised Beef Cheek
Champ Potato, Buttered Carrots, Burgundy Sauce

Fillet of Cod
Sweet Potato Fondant, Baby Spinach, Roscoff, Granny Smith, Lemon and Martini Sauce
Shallot and Thyme Tart Tatin
Salt Baked Beetroot, Goats Cheese, Horseradish, Hot Balsamic, Shallot and Rosemary Dressing

Dessert

Francis Coulson's Famous 'Icky' Sticky Toffee Pudding
Toffee Sauce, Vanilla Ice Cream

Hot Caramelised Vanilla Rice Pudding
Roasted Rhubarb and Orange Compote

Traditional Treacle Tart
Walnut Ice Cream

Selection of British Cheeses *(As an additional course £8.50pp)*
Chutney, Celery, Crackers

£29.50 per person

To Finish

Coffee or Tea with Petit Fours £4.50 per person

Please be sure to let us know of any special dietary requirements including allergies