

2 Course Lunch - £25.50

3 Course Lunch - £29.50

Lysses Lunch Menu

8th May 2024

To Start

Leek and sweet potato soup with crispy croutons

Smoked trout and crayfish salad with beetroot, pickled red onion and a citrus dressing

A spinach and red onion confit tartlet topped with smoked Applewood cheese set on a base of lettuce, celery, apple and raisins

Smoked duck salad with mango, avocado, pine nuts and a raspberry dressing

To Follow

Roasted chicken breast with roasted new potatoes, red peppers, spring onions and a red wine sauce

Roasted pork fillet with seed mustard mash, creamed cabbage and leeks, fine beans and a red wine sauce

Grilled sirloin steak with sautéed potatoes, baby spinach, cherry tomatoes, Chantenay carrots and a port wine sauce **(£3.50 supplement)**

Fillet of sea bass, pan fried and served with mange tout, crushed new potatoes and roasted beetroot, finished with a dill and white wine sauce

A wild mushroom risotto with Parmesan cheese, finished with a chive butter sauce and deep fried parsnip ribbons

To Finish

A dark chocolate and mint mousse served with crispy honeycomb and a chocolate and vanilla sauce

A light and delicate mango cheesecake served with a raspberry and vanilla sauce

A tangy lemon posset with a shortbread biscuit and raspberries

An almond and banana tart served warm with a vanilla ice cream

Coffee and Petit fours

Upgrade to a latte or cappuccino for only £1.50 or ask about our range of Liqueur Coffees.

If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.