

## Lunch and Early Bird Menu- 2 Courses £16.95 / 3 Courses £19.95

Tue-Sat (12-2pm Lunch) Tue- Thu (6-7pm) and Weekend (6- 6.30pm Dinner)

### SOUP DU JOUR

Chef Special Soup with Truffle Cream, Garlic Croutons (V)

### DUCK LEG TERRINE

Confit Duck Leg, Parsley & Pistachio Terrine, Port Reduction and Toasted Bread (2.6 miles Local Suppliers)

### CRAYFISH RISOTTO

Crayfish, Peas & Buttered Sapphire Risotto, Parmesan and Garlic Truffle Oil

### SOUFFLÉ

Twice Baked Blue Stilton Cheese Soufflé, Walnut Salad, Chargrilled Apple, Mustard Crème (V)

### ~~~~~o MAINS o~~~~~

### SIRLOIN STEAK

Hampshire 8oz Sirloin Steak, Skinny Fries, Onion Ring, Oven Roasted Tomato, Grilled Mushroom and Red Wine Jus or Garlic Aioli (£4 Supplement) (2.6 miles Local Suppliers)

### BEEF BOURGUIGNON

Slow Cooked Dice of Beef Cooked in a Burgundy Wine, Mushroom, Seasonal Mixed Vegetables and served with Dauphinoise Potatoes, Seasonal Mixed Vegetables (2.6 miles)

### SEA BASS

Pan Fried Sea Bass, Pea & Mint Risotto, Buttered Samphire and Salsa Verde (£4 Supplement)

### DUCK

Pan Seared Honey & Mustard Glazed Gressingham Duck Breast, Plum Compote, Roast Parsnip, Redcurrant Jus (£4 Supplement) (2.6 miles)

### CHICKEN

Chicken Schnitzel, French Beans and Crushed New Potatoes, Port Jus (2.6 miles)

### CRISPY COD

Freshly Beer Battered Crispy Cod and Chips with Homemade Tartar Sauce, a Mixed Garden Dressed Leaves

### ~~~~~o HOMEMADE DESSERTS o~~~~~

### CHEESECAKE

Pecan Baked Cheesecake, Bourbon Reduction, Shortbread, Raspberry Coulis

### CRÈME BRULÉE

Passion Fruit Crème Bruleé, Shortbread

### FRUIT CRUMBLE

Home Baked Apple, Pear & Rhubarb Crumble with Cinnamon Essence, Warm Custard

### CHEESE SELECTION

Selection of Local Cheeses served with Homemade Chutney and Wafers (£4 Supplement) (20/6.2 miles)

*Local Supplier : the elements of this dish have been sourced within a number of miles of The Grapevine Bistro Restaurant*