



# Lunch Menu

**2 COURSES £15.50**

**3 COURSES £18.50**

*Includes 125ml house wine, half a beer or soft drink*

## Starters

### **BEEF SHIN CROQUETTE**

*12-hour slow cooked grass fed beef shin encased in breadcrumbs, cauliflower puree, parmesan*

### **PRAWN AND AVOCADO COCKTAIL**

*King Prawns in blood Mary sauce on crushed avocado and chopped gem lettuce*

### **OYSTER MUSHROOM BRUSCHETTA**

*Sauteed oyster mushrooms with garlic, spinach, and herbs on toasted sourdough*

## Mains

### **BREADED MARKET FISHCAKE**

*Day boat fish, potato, and lemon fishcake on a warm tartar sauce*

### **STEAK PUTTANESCA**

*Chargrilled flat iron, pappardelle, kalamata olives, vine tomatoes, capers, garlic*

### **HARRISSA GRILLED CAULIFLOWER STEAK**

*Chickpeas, capers, garlic, coriander*

## Desserts

### **LEMON POSSET**

*Raspberries, pistachio biscotti crumb*

### **AUTUMN FONDANT**

*Hot chocolate, orange and cinnamon fondant, vanilla ice cream, almond tuile*

### **SOMERSET BRIE**

*Crispbreads, quince jelly*

# The Martini Cabé

*Our spin on the ultimate after dinner cocktail*

**£10.50 EACH**

## **CLASSIC ESPRESSO**

*Vodka, Bepi Tossolini, Espresso*

## **BAKEWELL TART**

*Amaretto, Chambord, Maraschino Cherry, Espresso*

## **ANGEL DELIGHT**

*Vodka, Frangelico, Mozart liqueur, Cream, Espresso*

