

# *Limes*

| bar | bistro | restaurant

*Homemade Soup of the day served with fresh farmhouse bread*

*Prawn and Smoked Salmon cocktail with lemon, dill and caper dressing  
(1.50 supplement)*

*Honey Roast Ham with herb toast, quails egg and minted pea puree*

*Goats Cheese Filo Parcel served with an apricot coulis*

*Japanese Breaded Prawns with sweet chilli sauce and shredded lettuce*

*Homemade Duck Spring Roll with hoi sin sauce*

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*10 oz Sirloin Steak served on a sizzling slab with whole roast tomato and field  
mushroom, homemade onion rings and thick cut chips (3.50 supplement)*

*Chargrilled 8oz Beef Fillet with whole roast tomato, field mushroom, French fries  
and black pepper sauce (3.50 supplement)*

*'Seven Hour' Lamb with crispy herb potatoes, red wine and rosemary jus and  
glazed french beans (3.50 supplement)*

*Pan fried Chicken Breast with creamed potato, black pepper  
And wild mushroom sauce and crisp dried bacon*

*Baked Fish of the day with new potatoes, glazed french beans with lemon and  
parsley butter*

*Roast Cod Fillet and Smoked Salmon Parcel with herb buttered potatoes, wilted  
rocket and white wine sauce*

*Risotto of Wild Mushrooms and Tarragon with chive crème fraîche and parmesan  
crisps*

*Sides 2.65 each*

*Side salad French fries Chunky chips Garlic ciabatta Onion rings*

***Two Course 18.95 Three Courses 21.95***

(V) - suitable for vegetarians. Please note some food items may contain nuts or nut derivatives. Some fish may contain bone