



RESTAURANT
Sirocco

LIBERATION DAY LUNCH MENU

STARTERS

CHARGRILLED AUBERGINE

Piquillo peppers, tomato and red onion salsa, honey,
yoghurt and pomegranate (VG available - Tofu dressing)

SALMON GRAVLAX

Cream cheese mousse, spiced yoghurt dressed local crab meat, croutons & crab oil

BEEF TATAKI

Seared beef, pico de gallo, chilli, soy, mirin,
sesame and truffle dressing, garlic crisps

MAINS

BEETROOT & POTATO CAKE

Mildly spiced beetroot & potato cake, spinach,
coconut broth with green chilli & turmeric

SEA BASS

Sweet potato purée, miso, samphire and spinach

RUMP STEAK

8oz rump steak cooked to your liking and served with grilled vine ripened tomatoes,
mushrooms, onion rings and chips

DESSERT

CHOCOLATE MOUSSE

Chocolate mousse, caramel sauce, peanuts

CHEESECAKE

Passion fruit and white chocolate cheesecake
and mango sorbet

SELECTION OF CHEESE AND BISCUITS (£2.50 SUPPLEMENT)

£32.50 PER PERSON
(GST INCLUSIVE)