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**Sirocco**

## **Liberation Day Lunch Menu**

### **Starters**

Red onion and port tart tatin, blue cheese chantilly  
Chancre crab and smoked salmon cannelloni, avocado and textures of apple  
Torched mackerel, pink grapefruit, celeriac, caviar  
Beef tartare, oyster mayonnaise, nasturtium, pickled kohlrabi  
Ham hock terrine, peach salad and cauliflower purée

### **Mains**

Breast and leg of corn fed chicken, parmesan gnocchi, artichoke, pepper jus  
Roast leg of lamb, traditional trimmings, Yorkshire pudding, red wine gravy  
Fillet of pork, gratin potato, heritage carrots  
Pan fried bass, Israeli couscous in tagine sauce, onion bhaji  
Roast fillet of cod, sweet potato, basil crust, pepper chorizo  
Potato and pea risotto, poached egg, asparagus

### **Desserts**

Set vanilla cream, cherries, pistachio  
Strawberry parfait, toasted marshmallow, white chocolate mousse  
Lemon tart, raspberries, lime  
Baseless chocolate tart, peanuts, banana, salted caramel  
A selection of cheese and biscuits

£29.50 per person

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.