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**Sirocco**

## Liberation Day

### LUNCH MENU

#### STARTERS

##### CHARGRILLED AUBERGINE (GF)

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

##### SALMON GRAVLAX (GF AVAILABLE)

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

##### BEEF TATAKI (GF)

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

#### MAINS

##### PUMPKIN & SAGE TORTELONI

Mushroom, tomato, parmesan and mascarpone cheese (VG available)

##### SEA BASS (GF)

Sweet potato purée, miso, samphire and spinach

##### CHICKEN SUPREME

Pan roasted soy & honey glazed chicken supreme, Thai red curry sauce, bok choy, water chesnuts and mange tout

##### SIRLOIN STEAK (GF)

Sirloin steak cooked to your liking and served with grilled vine ripened tomatoes, mushrooms, baked onions & chunky chips

#### DESSERT

##### CHOCOLATE MOUSSE

Chocolate mousse with raspberry sorbet & mixed berries

##### CHEESECAKE

Passion fruit and white chocolate cheesecake and mango sorbet

##### WEDGE OF CHEESE

Cheese of your choice, grapes, crackers, quince jelly

##### SELECTION OF CHEESE AND BISCUITS (£2.50 SUPPLEMENT)

£35.50 PER PERSON  
(GST INCLUSIVE)