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**Sirocco**

## Liberation Day

### LUNCH MENU

#### STARTERS

##### GYOZA (V)

Cacio e pepe gyoza, pecorino, ricotta, black pepper, extra virgin olive oil

##### SALMON GRAVLAX (GF AVAILABLE)

Cream cheese mousse, Jersey crab meat, grilled foccacia,  
chilli & lime dressing

##### BEEF TATAKI (GF)

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

#### MAINS

##### PEA & SHALLOT TORTELLINI (V)

Grilled courgettes, tomato, parmesan and mascarpone cheese

##### SEA BASS (GF)

Sweet potato purée, miso, samphire & spinach

##### DUCK LEGS

Slow cooked soy & honey glazed duck legs, Thai red curry sauce, bok choy,  
water chesnuts & 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 & white chocolate cheesecake with mango sorbet

##### SELECTION OF CHEESE AND BISCUITS

Served with chutney, quince jelly, warm bread,  
crackers & grapes (GF bread available) (V) £2.50 supplement

£42.50 PER PERSON  
(GST INCLUSIVE)