



G R A F F I T I

Sample Lunch Menu

Celeriac Velouté, Truffle Oil

Duck Ham, Caper and Raisin Purée, Apple and Hazelnut Salad

Brie Croquette, Blood Orange, Chicory and Pomegranate Salad

Rump of Lamb, White Bean and Chorizo Cassoulet, Wilted Kale

Fillet of Pollock, Crushed New Potatoes and Capers, Samphire and a Lobster Bisque

Potato Gnocchi, Smoked Aubergine Purée, Wilted Spinach, Parmesan

Buttered Potatoes Triple Cooked Chips Panaché of Vegetables Garden Salad
£3.50 Each

Sticky Toffee Pudding, Vanilla Ice Cream

Brie, Chutney, Grapes and Biscuits

Selection of Ice Creams and Sorbets

2 Courses £17.95 3 Courses £20.00

Affogato – Homemade vanilla Ice Cream, Espresso Shot, Chocolate Chip Cookie	£5.00
Espresso	£3.50
Cappuccino/Café Latte	£3.50
Cafetière	£3.50
Teas	£3.50

A discretionary 10% service charge will be added to the final bill. All prices inclusive of VAT