

Le Caveau

RESTAURANT

Lunch Menu

(Available Tuesday -Friday 6.30pm-8.30pm)

One course 17.50 / Two courses £25.50 / Three courses £33.50

Starters

Warm smoked salmon and spring onion tart, lemon and garlic beurre blanc.

Homemade black pudding, grilled pancetta, fried bread, plum and cardamon jam.

Freshly made soup of the day.

Salt and pepper aubergine, gochujang sauce, Asian slaw.

Grilled goats cheese, roasted peppers, caramelised red onions, balsamic dressing.

Main Courses

(All served as described, additional sides can be purchased)

Ham hock, black pudding and tater tot hash, poached egg, honey mustard mayonnaise served with house focaccia.

Pan seared calves liver, buttery mash, roasted apples, garlic and sage cream sauce, seasonal vegetable.

Charred and roasted cabbage, lentil chimichurri dressing, Wensleydale cheese custard. Seasonal potatoes

Crispy buttermilk chicken Korean bbq sauce, toasted house focaccia, mixed leaves and ranch dressing.

Warm squash and jumbo cous cous panzanella salad with crumbled goats cheese, sun blushed tomatoes and roasted peppers

Pigs in blankets, buttery mash, onion gravy, seasonal vegetable.

Fresh fish dish of the day served with potatoes and seasonal vegetables.

Additional sides £4.95

Salt and pepper tater tots / seasonal vegetables / Parmentier potatoes / Buttery mash