

# The Lemon Tree

RESTAURANT WITH ROOMS

## Appetisers

## Starters

<b>House Marinated Anti Pasto Olives (v)</b>	<b>4.25</b>
<b>Rosemary Focaccia (v)</b> Pesto, Olive Oil, Balsamic & Aubergine Caviar	<b>4.75</b>
<b>Toasted Focaccia (v)</b> Brushed with Garlic Butter Glazed with Mozzarella	<b>3.75</b> <b>4.75</b>
<b>Grissini (Bread Sticks)</b> wrapped in Prosciutto	<b>4.25</b>
<b>Roasted Baby Peppers (v)</b> stuffed with Cream Cheese	<b>4.95</b>

<b>Freshly Prepared Soup (v)</b> Warm Rosemary Focaccia	<b>5.95</b>
<b>Twice Baked Goats Cheese Souffle (v)</b> Textures of Beetroot, Micro Herb Salad	<b>6.75</b>
<b>Chicken Liver Parfait</b> Balsamic Onions, Sweet Onion Marmalade, Bread Shards	<b>6.95</b>
<b>Prawns Aglio et Olio</b> Garlic & Chilli Olive Oil, with Cherry Tomatoes & Shredded Basil & Warm Focaccia	<b>7.25</b>
<b>Crispy Pork Belly</b> Asparagus and Crispy Egg with a Chive Hollandaise	<b>6.75</b>

## Pasta & Risotto

	Starter	Main
<b>Wild Mushroom Risotto</b> Truffle Oil & Parmesan Crisps (v)	<b>6.75</b>	<b>11.95</b>
<b>Tiger Prawn &amp; Pea Risotto</b> Lemon & Herbs	<b>7.25</b>	<b>12.95</b>
<b>Tomato Risotto</b> Cherry Tomatoes & Fresh Basil finished with Pesto & Rocket (v)	<b>6.25</b>	<b>10.95</b>
<b>Nduja &amp; Porcini Mushroom Cavatelli</b> San Marzano Ragout	<b>6.95</b>	<b>12.95</b>
<b>Baby Artichoke &amp; Sundried Tomato Tagliatelle</b> Pesto Sauce finished with Toasted Pine Nuts (v)	<b>6.25</b>	<b>10.95</b>
<b>Frutti Di Mare Fettuccini</b> Salmon, Scallop, Prawn & Mussels in a White Wine Cream Sauce	<b>7.95</b>	<b>14.25</b>

## Mains

<b>10oz Welsh Rib-Eye Steak</b> Roasted Portobello Mushroom & Inka Tomato with Hand Cut Chips	<b>21.95</b>	<b>Inka Tomato Tarte Tatin</b> Tomatoes in Garlic & Thyme with a Goat's Cheese Mousse finished with fresh Rocket & Pesto	<b>11.95</b>
<b>Pan Fried Salmon Supreme</b> Confit New Potatoes, Truffled Pea Sauce & Sautéed Porcini Mushrooms	<b>16.95</b>	<b>Pan Seared Sea Bass &amp; Scallops</b> with wilted Spinach & a Lemon & Shallot Dressing	<b>15.75</b>
<b>Pan Roasted Chicken Supreme</b> Spinach Gnocchi, Wild Mushrooms & Baby Vegetables with a light Jus	<b>13.95</b>	<b>6oz Welsh 28-day Matured Fillet Steak</b> Braised Shin Bon-Bon, Carrot Puree, Quinoa Risotto, Baby Vegetables & Roasting Juices	<b>28.95</b>
<b>Lemon Tree Bouillabaisse</b> Sea bass, Scallop, Prawns & Mussels in a Langoustine Broth with Saffron Potatoes & Aioli Croutes	<b>18.95</b>	<b>Pan Seared Duck Breast a la Chinoise</b> Garlic & Lemon Pok Choi, Sesame Noodles & Julienne of Asian Vegetables	<b>16.95</b>

## Sauces & Sides

Three Times Cooked Chips | Buttered New Potatoes | Sauteed Potatoes | Potato Fries | Buttered Spring Greens | House Salad  
Parmesan & Truffle Chips | Pepper Sauce | Diane Sauce | Blue Cheese Sauce | Garlic Sauce | Red Wine Sauce

**All 2.50 Each**

(V) Vegetarian, (g) Gluten Free, (vg) Vegan

Subject to availability.

If you have any special dietary requirements please inform the waiting staff.

All dishes are prepared to order using fresh local produce.