

The Lemon Tree

RESTAURANT WITH ROOMS

Appetisers

Toasted Flat Bread (v)		King Prawns Wrapped in Filo Pastry	5.25
Brushed with Garlic Butter	4.25	Sweet Chilli Dip	
Glazed with Mozzarella	4.95	Crispy Breaded Squid	4.95
Baked Artisan Breads (vg)	4.75	Lemon Mayonnaise	
Aged Balsamic & Extra Virgin Olive Oil		House Marinated Olives (v)(g)	3.95
Fig and Goats Cheese Parcels (v)	4.75	Sun Blushed Tomatoes & Pearl Mozzarella (v)(g)	3.75
Pesto			

Starters

Freshly Prepared Soup (v)	4.95	Mushroom, Garlic & Basil Arancini (v)	5.75
Baked Baguette		Marinara Sauce	
Country Style Pate	6.25	Moules Mariniere	6.95
Pickled Gherkins, Pearl Onions, House Chutney & Bread Shards		Mussels cooked in White Wine with Shallots, Garlic, Celery & Parsley served with Bread to dip	
Caprese Salad (v)	5.25	Baked Camembert (v)	7.25
Plum Tomatoes drizzled with Olive Oil, Sun Blushed Tomatoes & Buffalo Mozzarella, Pesto & Rocket		Drizzled with Truffle Honey with Baked Baguette Slices & Confit Garlic	

Pasta & Risotto

	Starter Main
Marinara Tomato Tagliatelle (g) Rich Tomato Sauce, Sun Blushed Tomato & Parmesan, Extra Virgin Olive Oil	5.75 9.95
Courgette, Mushroom & Tomato Linguine (v) Roasted Garlic Sauce & a hint of Chilli	6.25 10.95
Slow Cooked Tuscan Style Beef Brisket Tagliatelle Red Wine & Tomato Ragout, Rosemary & Marjoram	6.95 12.95
Smoked Salmon & Mussel Linguine White Wine, Lemon & Herb Cream Sauce	7.25 13.95
Smoked Haddock & Spring Onion Risotto (v) Poached Hen's Egg & Curry Oil	6.95 12.95
Chorizo, Roasted Red Pepper & Spinach Risotto (v) Thyme, Garlic & Smoked Paprika	6.75 11.95
Spring Green Vegetable Risotto (v) Lemon Oil & Parmesan Shavings	6.25 10.95

Mains

Pan Fried Sea Bass Caponata (g)	14.75	Wild Mushroom Fricassee	12.95
Garlic Fried Aubergine Ragout, Courgette Ribbons, Pepper Dressing & Sautéed New Potatoes		Fried Potato Gnocchi, Tomato & Roast Shallots finished with Lemon & Parmesan Shavings	
Poulet Breton (g)	13.25	Catalonia Mussels	12.95
Chicken cooked in Cider finished with Crème Fraiche, Glazed Vegetables & Buttered Mash Potato		Rich Tomato & Garlic Broth with New Potatoes & Spinach served with Baked Baguette	
Confit Duck Leg (g)	14.25	Pot Roast Stuffed Belly Pork	13.95
Roasted Garlic, Stock Pot Carrots, Green Beans, Dauphinoise Potato & a Red Wine Sauce		Smooth Buttered Mash Potato, Seasonal Vegetables in a Rich Broth	
Sicilian Lamb Stew	16.95	Baked Lemon Tree Vegetable Lasagne (v)	11.95
Lamb Braised on the bone with Borlotti Beans, Confit Garlic, Green Beans & Roasted Herb Potatoes		Rocket, Pesto & Parmesan Salad	
10oz Welsh 21 Day Aged Browgen Farm Rump Steak (g)	17.95		
Roasted Field Mushroom, Plum Tomato & Triple Cooked Chips			

Sauces & Sides

Triple Cooked Chips | Confit New Potatoes | Sautéed Potatoes | Potato Fries | Panache of Seasonal Vegetables
Parmesan & Truffle Chips | Pepper Sauce | Blue Cheese Sauce | Creamed Spinach | 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.