

A LA CARTE EVENING MENU

Starters

Cream of Celery Soup served with a Shropshire Blue Cheese Crouton £3.95

Breast of Pigeon resting on Black Pudding served with a Pickle Girolle Salad £5.95

Baked Goat's Cheese Soufflé served with a Pear & Walnut Salad £5.95

Antipasto - Parma Ham, Roasted Peppers, Sun-blushed Tomatoes,
Artichokes & Black Olives finished with Parmesan Shavings £6.25

Parcels of Gravavlax Salmon filled with Crab bound in Dill Crème Fraîche
served with a Pickled Cucumber Salad £7.25

Pan-fried Scallops served with a Chorizo Salad & Sun-blushed Tomato Aioli £8.25

Main Courses

Duo of Yorkshire Beef - A Tournedos Fillet Steak is served with a
Steak & Mushroom Suet Pudding, Creamed Potatoes & a Black Sheep Ale Jus £19.50

Fillet of Monkfish resting on Salmon & Crayfish Ravioli
finished with a White Wine & Vegetable Nage £17.25

Carved Rump of Venison rolled in Herbs resting on Bacon Bubble & Squeak
& finished with a Thyme Jus £17.95

Fillet of Sea Trout served with a Crab & Herb Fish Cake,
Pureed Peas & a Chive & Dill Beurre Blanc £13.95

Smoked Rack of Yorkshire Lamb served with a Gratin Potato,
Slow Roast Cherry Tomatoes & a Rosemary Jus £18.75

Butternut Squash Risotto finished with Spinach served with a Mixed Leaf Salad £11.95

Savoury Tart of Beetroot, Shallots, Sweet Potato & Chick Peas with a Nut Crumble Topping
served with Mustard Creamed Leeks £11.95

Extra Vegetables - £1.75 each

Sugar Snap Peas in Lemon Butter, Oven Roasted Root Vegetables,
Mixed Leaf Salad with Balsamic Dressing



The Lime House