



The Ruperra luncheon menu

To start

Soup of the day with rustic bread

Crispy southern fried mackerel \simeq horseradish potato salad & pickled cucumber

Wild mushroom and truffle fricassee \simeq puff pastry nest

Main courses

Pork faggots \simeq creamed potatoes \simeq minted pea hash \simeq red wine jus

Fillet of Seabass \simeq creamy bacon linguine

Herb and almond crusted chicken \simeq Moroccan rice \simeq roasted tomato and vegetable ragout

Quorn, bean and vegetable cassoulet \simeq garlic and herb roasted potatoes

To finish

Please see the board for our desserts

2 courses £ 10.95 3 courses £ 12.95