



Fixed Price Lunch Menu

Main Course only £15 - Two Courses £17 - Three Courses £20

Starters

Soup

A bowl of freshly made soup with artisan bread and whipped butter

Devilled whitebait

Crispy whitebait with bacon and hint of hot paprika on Caesar salad
+ GF,DF +

Soufflé

Twice baked smoked cheddar soufflé, Waldorf salad, cauliflower cheese purée

Mushrooms

Sautéed chestnut mushrooms, creamy white wine and garlic sauce, baked puff pastry with sesame seeds
+ can be DF/GF +

Main Courses

Shoulder of Lamb

Slow roasted Watford Fields lamb shoulder, mashed potatoes, braised purple cabbage, red wine and mint sauce

Market Fish

Saffron, wild spinach and shrimp risotto, toasted pine nuts, herb oil

Venison Ragû

Slow-cooked venison with Port wine, vegetables and herbs, pappardelle pasta, Parmesan cheese

Fish and Chips

Beer battered fillet of haddock, crushed peas, homemade tartare sauce, triple cooked chips
+ GF, can be DF +

Potato Gnocchi

Fricassée of greens, herb emulsion, Parmesan shavings, toasted pine nuts
+ GF, can be DF +

Desserts

Sticky Toffee Pudding

Toffee sauce, vanilla ice cream

Fondant

Chocolate fondant, whole orange and Grand Marnier purée
+ 15 minutes to bake +

Vanilla Cheesecake

Passion fruit and mango compote, butter crumb, honeycomb

Affogato

A scoop of Rossa's Italian vanilla ice cream topped with a shot of hot espresso