



— GANYMEDE —

## Sample Lunch Menu 2024

### Aperitifs

<i>Barrel Aged Negroni</i>	£12.00	<i>Volcan Paloma</i>	£14.00
<i>Coates &amp; Seely Sparkling Brut</i>	£13.50	<i>Belvedere Pomegranate Cosmopolitan</i>	£14.00
<i>Coates &amp; Seely Sparkling Rosé</i>	£14.00	<i>Copper Lion Gin, Pomegranate &amp; Basil Tonic</i>	£ 8.50

### Today's Specials:

<i>*Pappardelle of beef ragù with parmesan and focaccia crumb</i>	£26.00
<i>*Cumberland sausage and mash with buttered greens, gravy and crisp onion rings</i>	£22.50
<i>*Olive oil poached plaice with scallop and basil stuffed courgette flower, mussel velouté and fennel</i>	£29.50

### To begin

Half a dozen Jersey Royal oysters with shallot vinaigrette and lemon	£24.00
Exmoor Caviar - Cornish Salted Baerii (30g) with blinis, truffle crisps, sour cream and chives	£110.00

### Starters

Chilled gazpacho Andaluz with basil oil	£ 9.50
Salt and pepper squid with aioli and green chili	£11.00
Chicken liver parfait with white wine jelly and toasted brioche	£12.00
Burrata 'Caponata' with black olives, wild garlic pistou and basil (v)	£16.50
Scallop ceviche with wasabi mayonnaise, whipped avocado, jalapeño, honey and yuzu dressing	£18.00

### Main courses

Cornish stone bass with olive oil crushed potatoes, sauce vierge and basil	£29.50
Roast Cornish cod with 'nduja risotto, salted almonds, aioli and aged pecorino (n)	£32.00
Cornfed chicken with garlic and parsley butter, parmesan polenta, peas and red wine	£29.00
Barbequed hispi with roast baby tomatoes, crispy ginger, Thai basil, chilli and coconut broth	£24.00
Flat iron steak with aspen fries, roasted red onion, truffle mayonnaise, red wine jus and salad	£28.00
Roasted lamb rump a la niçoise with olive oil crushed potatoes, basil emulsion, feta and rosemary	£36.00

### Sides

Aspen fries	£ 7.00	Rocket and parmesan salad	£ 5.50
Triple cooked chips	£ 6.00	Green beans with garlic and parmesan	£ 6.00

### Desserts

Crème brûlée	£ 9.50
Affogato corretto	£ 8.50
Peach, vanilla and lime baked Alaska	£13.50
Capezanna olive oil ice cream with Maldon sea salt	£ 9.00
Sticky toffee pudding with vanilla ice cream and custard	£10.50
Dark chocolate mousse with salt caramel ice cream and chocolate tuille	£11.50
A plate of Golden Cross, Godminster, Colston Bassett Stilton and Tunworth with quince and crackers	£16.00

### To Finish

Coffee or infusions with chocolate truffles	£ 7.00
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An optional 12.5% service charge will be added to your bill.

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (n) = contains nuts (v) = vegetarian.