

The Lime Tree

EVENING MENU

Starters

HOMEMADE SOUP OF THE DAY SERVED WITH A BREAD ROLL (V)	6.25
CHICKEN AND LIVER SALAD, GLAZED WITH CHERRY VINEGAR & CROUTONS	7.25
CRAB CAKES, CHILLI SAUCE & MIXED LEAVES	6.95
MOULES MARINIER, SOUGHDOUGH BREAD	7.25
CRISPY CHILLI BEEF	6.95
CLASSIC PRAWN COCKTAIL, MIXED LEAVES, MARIE ROSE DRESSING & TOAST	6.95
SEARED SCALLOPS, CRISPY PROSCIUTTO, PEACH SALSA	8.25

Mains

8OZ BURGER WITH FRIES, SALAD, COLESLAW, CHEESE & BACON	14.95
TRADITIONAL COD & CHIPS SERVED WITH PEAS AND TARTARE SAUCE	14.95
SPATCHCOCK POUSSIN, FRENCH FRIES, SALAD & GARLIC MAYO	13.95
HUNTERS BBQ CHICKEN, FRIES, SALAD & COLESLAW	14.95
CHICKEN A LA CREME, CHESTNUT MUSHROOMS, RICE & TRUFFLE OIL	14.95
CAESAR SALAD WITH CRISPY CHICKEN AND BACON	14.95
MOULES MARINERE, FRENCH FRIES & BREAD	15.95
VEGATERIAN WELLINGTON, GOAST CHEESE SAUCE (V)	14.95
10OZ SIRLION STEAK, FRIES, MUSHROOMS, TOMATOES & PEAS	19.95
BEFF WELLINGTON, FONDANT POTATOES, SEASONAL VEGETABLES & RED WINE JUS	21.95
LINGUNI SEAFOOD MARINARA IN A TOMATO SAUCE	18.95
NORFOLK PORK BELLY & BRAISED CHEEK, SAVOY CABBAGE & MASH	18.95
VEGGIE BURGER, PORTOBELLO MUSHROOM, ROASTED RED PEPPER, HALLOUMI, FRIES & COLESLAW (V)	13.95

Sides

ONION RINGS	2.50	CHIPS	2.50	PEPPERCORN SAUCE	2.50	BERNAISE SAUCE	2.50
SIDE SALAD	2.50	MASH	2.50	STILTON SAUCE	2.50	SEASONAL VEGETABLES	2.50

IF YOU HAVE ANY ALLERGIES OR DIETRY REQUIREMENTS PLEASE INFORM A MEMBER OF OUR WAITING TEAM
WHILST EVERY CARE IS TAKEN WE CANNOT GUARANTEE THAT A DISH IS FREE FROM ANY ALLERGENS