

Set Lunch Menu

Available Between 12.00 - 14.00

Please Note that our Set Lunch Menu is Based on Seasonal Products Sourced from Local Markets on a Daily Basis and Some of the Dishes Might Vary Slightly Towards your Booked Date

STARTER FROM

SOUP OF THE DAY

Cream of Roasted Butternut Squash & Celery

ABOUT THYME GRAVAD LAX

Beetroot & Tequila Cured Served w/ Pickle Cucumber; Sweet Mustard Sauce

SPANISH PLATTER

Selection of Cured Meats & Cheese

MAIN COURSE FROM

RISOTTO

Selection of Spring Vegetables & Wild Mushrooms
-Shaved Pecorino & Basil Pesto-

ROASTED MONK FISH

Creamed Mashed Potato & Seasonal Green Vegetables
-Tomato, White Wine & Caper Sauce-

PAN FRIED VEAL ESCALOPE

W/ Hand Cut Chips & Green Vegetables
-Creamy Brandy & Mushroom Sauce-

PUDDING FROM

CRÈME BRULÉE

Made w/ Honey & Baileys Irish Cream

ICE CREAM

Italian Vanilla Pod

FRESH PEAR

Poached in Red Wine & Moscatel

Two Courses 20.5.- Three Courses 25.5.-

A Discretionary Service Charge of 12.5% Will be Added to Your Bill

