

The Old England Inn - Greenstow

Eaton Valley Restaurant - Luncheon Menu

Starters

- Potted Local Shrimps** £6.00
Freshly caught at Wendover Sands and potted in butter with Dill
- Arbroath Smokies** £6.50
Cold smoked by the traditional method in an Angus smoke house
- Pâté de Foie Gras** £10.00
Freshly made daily from finest imported French duck livers
- Chilled Cucumber and Yoghurt Soup** £4.50
Freshly grown local cucumbers and our own natural yoghurt

Main Courses

- Fresh Salmon with Vegetables and Herbs** £10.00
Pan-fried Scottish salmon, new Jersey potatoes, globe artichoke, sweet carrot and basil broth.
- Fillet of Beef with Spinach - * CHEF'S SPECIAL TODAY** £14.50
Fillet of Welsh Black beef with baby spinach, girolles and Marsala jus.
- Dover Sole with Langoustines, mushrooms and herbs** £11.00
Dover sole, roasted langoustine, Devonshire wild mushrooms, and chives mousseline sauce
- Breast of Duck with Fresh Vegetables** £9.50
Roast breast of Barbary duck, beetroot, creamed endive and peach puree

Desserts

- Lemon grass crème brûlée** £4.50
Freshly made daily
- Strawberry Shortcake and Ice-Cream** £5.25
Kentish strawberry shortcake with balsamic ice-cream
- Summer Fruit Frangipane with Crème Fraîche** £7.00
English summer fruits frangipane tart with crème fraîche

Coffee or Tea in the Sun Lounge

- Choice of fresh continental coffees or teas from Asia** £1.00
VAT and service Included