

Dinner Set Menu

2 Courses £16.95 3 Course £21.95

Starters

Homemade Soup of the Day served with crusty bread and butter (No bread & butter for Gluten free) GF

Deep Fried Salt and Pepper Squid with Tomato, Lime and Chilli Chutney

Rich Duck & Champagne Pate , Plum and Apple Chutney, Melba Toast (No toast for GF) GF

Chilled Honeydew Melon drizzled with Raspberry Coulis. GF

Crispy Coated Mushrooms with a creamy garlic dip

Sliced Scottish Smoked Salmon ,Capers, Mixed leaves ,(GF) Wholemeal bread & Butter

*Icelandic Prawns on a bed of crispy lettuce with Marie Rose Sauce, wholemeal bread & butter GF
(no bread & butter for GF)*

Deep Fried Crispy Coated Camembert with a plum chutney

Mixed Cured Meats: Prosciutto Crudo, Coppa & Salami Milano with Mixed Leaves & Black Olives GF

Mains

Deep Fried Tempura Torpedo Prawns with Salad, French Fries & Garlic Dip

Oven Baked Supreme of Salmon, Wilted Spinach, Tomato & Herb Sauce GF

Cod & Pancetta Fishcakes on Wilted Spinach Topped with a Poached Egg

Deep fried Crispy Coated Wholetail Scampi with Tartare Sauce

Coq Au Vin

Cut Breast of Chicken, slow cooked in a rich Red Wine, Button Mushroom & Pancetta Sauce GF

Homemade Shepherd's Pie Topped with Cheese Mash GF

Tender Minced Lamb, Onions, Carrots, Tomatoes & Baked Beans combined in a Rich Gravy

Sauté of Beef Bourguignon GF

Slow Braised Topside of beef with Button Onions, Mushroom, Pancetta, Thyme & Red Wine Stock,

Grilled Rump Steak with a Red Wine, Onion, Mushroom & Pancetta Sauce GF

For That Lighter Option Try Our Renowned Omelettes choose to eat, plain or from a combination of two of the following: GF

Cheese – ham – prawn – mushroom – tomato

Grilled Pork Steaks topped with Serrano Ham & Mozzarella Cheese, Tomato & Herb Sauce GF

Thai Green Chicken Curry Served with Basmati Rice, Mango Chutney and a large Poppadom GF

Stilton, Peppered Mushroom & Onion Suet Pudding with Rich Vegetarian Gravy (V)

Oven baked Aubergine, glazed with Mozzarella Cheese, Tomato and Herb sauce (V)

Butternut Squash, Stilton & Spinach Risotto (V) GF

Desserts

Spotted Dick Sponge Pudding with Custard

A White Chocolate & Raspberry Meringue Roulade with Tangy Raspberry Sorbet GF

Almondy (Gluten Free) Toblerone Tart with Chantilly Cream & Chocolate Ice Cream GF
Swedish Almond Tart with Toblerone

Crème Caramel GF
Traditional homemade crème caramel with a Crème Chantilly Rosette and Raspberry Dash, add Vanilla Ice Cream if you like

Warmed Pear Frangipane with Clotted Cream Ice Cream
Sweet pastry case, raspberry jam, almond cream, pear halves and apricot glaze.

Summer Pudding Pyramid
Layers of Summer fruits and bread Set in Port Wine Jelly, served with Clotted Cream Ice Cream

Sticky Toffee Pudding with Vanilla Ice Cream

Cheese Board Selection
A selection of Blue Stilton, Mature Cheddar, and Brie

New Forest Ice Cream GF
A choice of three scoops of New Forest Ice Cream served with a sugar curl
Flavours: Strawberry, Chocolate, Vanilla, Clotted Cream, Toffee Crunch.
Please ask your server for additional speciality flavours available.

Teas £1.60
English Breakfast, Peppermint, Earl Grey, Decaffeinated

Coffee *Decaffeinated* *Regular (black/milk/cream)* £2.00

Liqueur Coffee £4.75

Irish – Whiskey
Caribbean – Rum
Calypso – Tia Maria
Monks – Benedictine
French – Brandy
Italian - Strega

Lodwick's Specials

Coquille of Scallops, Prawns, & Salmon in a White Wine & Cheese Sauce, Piped Creamed Potato £16.95

Oven Baked Fillet of Seabass on Wilted Spinach, White Wine, Tomato & Herb Coulis £15.95

Braised Lamb Shank, Braised Vegetables, Rosemary & Mint Jus, Served on a bed of Creamed Potato £16.95

Half a Roast Duckling complimented with a Whisky, Red Wine & Cranberry Sauce £17.95

FOOD ALLERGIES AND INTOLERANCE

Please speak to our staff about the ingredients in your meal when making your order.