

Luncheon Set Menu

2 Courses £14.95 3 Course £18.95

Starters

Specials Prices

Homemade Soup of the Day served with crusty bread and butter (No bread & butter for GF)	£5.45
Deep Fried Rosemary & Garlic Crusted Brie Wedges with a Caramelised Red Onion Chutney	£5.96
Game Terrine... Wild boar chunks in jelly, layered over a coarse pork, venison, duck, chicken & pork liver Pate, wrapped in bacon, plum & Apple chutney, Melba toast	£6.95
Deep Fried Devilled Whitebait, Tartare Sauce, Mixed leaves, Wholemeal Bread & Butter	£5.45
Chilled Honeydew Melon drizzled with Crystallised Ginger Syrup	GF £5.45
Butter Topped Potted Crab, mixed leaves, (GF) Melba Toast	£6.95
North Atlantic Prawns on a bed of crispy lettuce with Marie Rose Sauce, wholemeal bread & butter GF	£5.95
Deep Fried Crispy Coated Mushrooms, mixed leaves & a Garlic Mayonnaise Dip	£5.95
Mixed Cured Meats: Prosciutto Crudo, Coppa & Salami Milano with Mixed Leaves & Black Olives	£6.95

Mains

Grilled Fillet of Plaice served with Tartare Sauce (ask for no flour for gluten free)	
A Cod, Prawn, Salmon & Smoked Haddock Fish Pie topped with Cheese Mash	GF
Deep fried Crispy Coated Wholetail Scampi with Tartare Sauce	
Oven Baked Breast of Chicken topped with Serrano Ham & Monterey Jack Cheese, Tomato & Herb Sauce	GF
Homemade Cottage Pie Topped with Cheese Mash	GF
Tender Minced Beef, Onions, Carrots, Tomatoes & Baked Beans Combined in a Rich Gravy	
Sauté of Beef Bourguignon: Slow Braised Topside of beef with Button Onions, Mushroom, Pancetta, Thyme & Red Wine Stock, Basmati rice or Creamy Mash.	
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: Cheese – ham – prawn – mushroom – tomato	GF
Grilled Lamb Loin Chops with Gravy	GF
Thai Green Chicken Curry Served with Basmati Rice, Mango chutney and a large Poppadum	GF
Oven Baked Aubergine, glazed with Mozzarella Cheese, Tomato and Herb sauce	(V)
Stilton, Peppered Mushroom & Onion Suet Pudding with Rich Vegetarian Gravy	(V)
Butternut Squash, Stilton & Spinach Risotto Served with crusty white bread	(V) GF

All served with a choice of French Fries, New or Creamed Potatoes and Seasonal Vegetables

Lodwick's

Desserts

	<i>Specials Prices</i>
Melting Middle Chocolate & Orange Pudding with Vanilla Ice Cream	£5.75
A White Chocolate & Raspberry Meringue Roulade with Tangy Raspberry Sorbet	£5.75 GF
Almondy (Gluten Free) Toblerone Tart with Chantilly Cream & Chocolate Ice Cream Swedish Almond Tart with Toblerone	£5.75 GF
Crème Caramel Traditional homemade crème caramel with a Crème Chantilly Rosette and Raspberry Dash, add Vanilla Ice Cream if you like	£4.75 GF
Warmed Pear Frangipane with Clotted Cream Ice Cream Sweet pastry case, raspberry jam, almond cream, pear halves and apricot glaze.	£5.75
Summer Pudding Pyramid Layers of Summer fruits and bread Set in Port Wine Jelly, served with Clotted Cream Ice Cream	£5.75
Sticky Toffee Pudding with Vanilla Ice Cream	£5.75
Cheese Board Selection A selection of Blue Stilton, Mature Cheddar, and Brie	£6.75
New Forest Ice Cream 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.	£4.75 GF
Teas English breakfast, Peppermint, Earl Grey, Decaffeinated	£1.60
Coffee	£2.00
Decaffeinated	Regular (black/milk/cream)
Liqueur Coffee	£4.75
Irish – Whiskey Caribbean – Rum Calypso – Tia Maria Monks – Benedictine French – Brandy Italian – Strega	

Lodwick's Specials

Tournedos Rossini: 21 day matured Fillet Steak on a Croute of fried Bread, topped with Pate, Madeira Sauce	£22.95
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, Garlic & Rosemary Jus, Served on a bed of Creamed Potato	£16.95
Half a Roast Duckling complimented with a Whisky, Red Wine & Cranberry Sauce	£17.95
Escalope of Veal Layered with Parma Ham, Mozzarella Cheese, White Wine, Tomato & Herb Sauce	£16.95
FOOD ALLERGIES AND INTOLERANCES	
Please speak to our staff about the ingredients in your meal when making your order.	