

the courtyard at the lemon tree

menu

Summer Tuesday to Saturday 12.00 noon-4.00pm

- Greek style salad **l**
- Jacket potato, herb butter, smoked trout and sour cream **l**
- Roast red peppers, vine tomatoes and basil, grilled focaccia **l**
- Salt and pepper squid, garlic mayonnaise **uk**
- Seared salmon, tagine of new potatoes, aubergine and olives **uk**
- Homemade tagliatelle, burst cherry tomatoes, basil and extra virgin olive oil **l**
- Broad Oak Farm ham, egg and chips **l**

7.50 each

Inclusive of a soft drink and one tea or coffee per person (except liqueur coffee)

Beverages

Filter coffee	1.50
Decaffeinated filter coffee	1.80
Espresso	2.00
Double espresso	2.50
Cappuccino (<i>cup</i>)	2.00
Cappuccino (<i>mug</i>)	2.50
Latte	2.50
Liqueur coffee	4.50
Tea	1.50
Herbal tea (<i>peppermint, camomile, green tea with lemon</i>)	1.80

Coffee supplied by the White House Coffee Company Ltd Manuden

The symbols below indicate the source of the principal ingredient(s) of each dish. Overleaf you'll find more about how we favour local suppliers.

l local (within a 50 mile radius) **uk** this country **e** the European Union **w** the rest of the world

Please note the bread we serve may contain nuts or a nut trace element.

The Lemon Tree is a non-smoking environment.

All prices include VAT. An optional 10% service charge will be added to the bill.

Modern British Cuisine

what does it mean..?

Modern British (or New British) cuisine seeks to use high quality ingredients (preferably produced locally or in the British Isles) to create both traditional British recipes and innovative modern taste combinations, borrowing from the best of world cuisine.

Local Suppliers

preserving cultural cuisine...

At The Lemon Tree we're keen to preserve cultural cuisine and to sustain local ecoregions. That's why, wherever possible, we try to use produce from local suppliers. This not only economizes on food miles as much as possible, it also results in a fresher, tastier meal. Buying locally means that we know exactly where our produce is coming from and can check its quality and production standards for ourselves.

About your Chef

Luke Fishpool...

Luke has a passion for good quality food ranging from the humble cassoulet to the finest fillet steak. He has always enjoyed the challenge of creating exciting flavour combinations, fusing ingredients from the British Isles and around the world. Largely self-taught, he has sampled the cuisine from many of the UK's most gifted chefs and continues to do so wherever possible. For Luke, essential requirements for a successful meal include freshness, immaculate presentation and that it should be healthy.

*We hope you enjoy your meal and look forward
to welcoming you again soon!*