**Augustus Function Menu**

**Summer 2022**

**For any information on Allergens, please ask a member of staff.**

**(V): Vegetarian, (VG): Vegan, (GF): Gluten Free (N): Contain nut**

**Note that we are able to cater for Vegan food on request.**

**Starter**

Lancashire bomb cheese soufflé with a tomato & shallots salad, courgette chutney

£9.00 (v-gf)

Seared Brixham scallops, pea purée, grilled gem hearts, pickled shallots

& crispy pancetta £14.00 (gf)

Avocado salad with soy, ginger, garlic and chilli dressing £9.00 (vg-gf)

Augustus gazpacho with garlic croutons £9.00 (v)

**Main Course**

Slow roast duck with summer vegetables in Parmesan cream, Anna potato and duck jus

£24.00 (gf)

Roast rump of lamb with grilled Provençale vegetables, gratin potato, basil jus

£28.00 (gf)

Fillet of sea bass with new potatoes, summer vegetables, samphire

 and chive butter sauce £26.00 (gf)

Risotto primavera £16.00 (v-gf)

**Dessert**

Dark chocolate tart, Chantilly cream & salted caramel sauce £9.50 (v)

Vanilla pannacotta, marinated strawberries and honeycomb £9.00 (gf)

Raspberry & elderflower vacherin £10.00 (v)

Selection of British and French cheeses £12.00

Price includes VAT. **SERVICE CHARGE AT YOUR DISCRETION.**