AUTUMN WINE RECOMMENDATIONS

This autumn we have selected two easy drinking wines which offer good value. We hope you enjoy them and welcome your feedback.

**Pinot Grigio Boira Organic, Veneto, Italy 2011**
Floral aromas of acacia and honeysuckle, white peach flavours and a fresh lemony finish. 12%
£17.00 bottle £4.70 175ml glass £3.00 125ml glass

**Côte du Rhône, Domaine de l'Armandine, France 2009**
Fresh and fruity, made predominately with Syrah with the addition of Grenache, Carignan and Cinsault. Hints of spice and smoky aromas. 13.5%
£15.50 bottle £3.90 175ml glass £2.70 125ml glass

MENU INFORMATION

Wherever possible we use British produce in our restaurants and cafeterias. Some of our menu items contain allergens. There is a small risk that traces of these may be found in other products served here.

We understand the dangers to those with severe allergies so please ask to speak to a member of staff who will endeavour to help you make your choice.

- gluten free
- healthier choice
- suitable for vegetarians
- suitable for vegans

MDR Tues lunch week 02 2012.10.29 v2.0
STARTERS
Chickpea and oyster mushroom salad
*with piquillo peppers and rice wine dressing* vegan £2.05

Seared sea bass on chive potato pancakes
*with roast shallot purée and tomato dressing* £4.15

Warm peppered beef with crisp vegetable
*and chilli dressing* £4.15

MAIN COURSES
Char grilled rump steak and hand cut chips
*with tomato, mushrooms and béarnaise sauce* £7.80

Salmon and dill fishcake with cockle cream
*and curly kale* £6.75

Puy lentil and mushroom ragout
*with haricot and cannellini beans* vegan £6.75

PUDDINGS AND CHEESE
Milk chocolate mousse
*with honeycomb, pecans and meringue* £2.05

Fresh fruit salad v £2.05

Home-made ice creams and sorbets v £2.05

Fine cheeses with biscuits
*Please ask for today’s selection* £3.10

Buffet selection also available.