



DINNER MENU FROM 24TH SEPT TO 11TH OCT

BOOKING NECESSARY

STARTERS

Lazenby's Crab Cakes, homemade tartare sauce 8.95
Baked Camembert with honey and rosemary (v) 8.50
Roast vegetable and Goat's Cheese Vol au Vent (v) 7.95
Monkfish Goujons and harissa mayo 9.50
Mussels "Marinière" or "A la Crème" 7.50 /8.50
Salt & Pepper Squid, homemade tartare sauce 8.95
6 Lindisfarne Oysters 14.95

MAINS

½ Scarborough Lobster, Grilled, Fries and Salad 17.95
Lazenby's Classic Burger, Homemade Chips, Onion Rings 13.95
Fillet Steak (6oz) Char-grilled, Homemade Chips and Onion Rings 26.50
Lazenby's "Bouillabaisse" – French seafood stew, : Scallops,
Prawns, Shrimp, Mussels, Monk.17.50
Lemon sole fillet with king Prawns and provençale sauce 19.50*
Crab Crusted Halibut on creamed leeks 21.50*
Duck Confit "A l'Orange" * 17.50
Char-grilled Lamb Chops * 17.50
*Served with herb roasted new potatoes, seasonal green veg.

DESSERTS

Chocolate Fondant, vanilla ice cream 7.95
Lazenby's Crème Brûlée 6.95
Frozen Berries with Frozen yoghurt and hot white chocolate sauce 7.95
Homemade New York Style Strawberry Cheesecake 7.95
3 Macarons "Florian Poirot" 6.95
Café Gourmand with 2 Macarons 7.50

Special dietary requirements, please ask.