



DINNER MENU FROM 3RD TO 20TH SEPT

BOOKING NECESSARY

STARTERS

- Lazenby's Crab Cakes, homemade tartare sauce 8.95
- Baked Camembert with honey and rosemary (v) 8.50
- Grilled Goat's Cheese with honey and pinenuts 7.50
- Monkfish Goujons and harissa mayo 9.50
- Red Mullet Fillets on Provençale toast 8.95
- Salt & Pepper Squid, homemade tartare sauce 8.95
- Scallop and Shrimp Vol au Vent, rosé sauce 9.50
- 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
- Scallops, King Prawns and Chorizo Linguini, sundried tomatoes, basil, pine nuts, garlic and olive oil 17.95
- Lemon sole fillet with king Prawns and provençale sauce 19.50*
- Crab Crusted Hake on creamed leeks 19.50*
- Duck "Shepherd's Pie" * 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.