

Menu | Set Lunch

2 courses @ £12.95

Spring pea and mint soup, (V)
Crème fraiche, chives

Chicken liver parfait,
Orange jelly, rosemary crostini

English asparagus,
*Soft-poached duck egg, wild rocket,
lemon oil*

Roast fillet of cod,
*Saffron potatoes, charred tomatoes,
herbs, beetroot powder*

Minute steak,
*Handcut chips, grilled tomato,
field mushroom*

Crispy polenta,
*Sautéed spinach and mushrooms,
plum tomatoes, shaved parmesan*

Lemon posset,
White chocolate soil, lavender meringue

Chocolate brownie,
Hazelnut ice-cream

Selection of St Giles House
ice-creams or sorbets

Food Allergies and Intolerances – All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients.

Please ask a member of staff if you require assistance.

www.stgileshousehotel.com



@stgiles.househotel



@St_GilesHotel

St Giles House Hotel | 41-45 St Giles St, Norwich NR2 1JR

Reservations: 01603 275180 or email: reception@stgileshousehotel.com