

L'Oranger

Lunch Menu

Starters

Poêlée d'escargots à la provençale, blinis de maïs et pousses de salade
Snails "à la provençale", sweet-corn blinis, mixed salad leaves

Légumes grillés et romaine croquante, toastinette de chèvre frais et pistou
Salad of grilled seasonal vegetables, goats cheese & pesto on toast

Tartare de saumon frais, vinaigrette de chou fleur et pastèque
Tartar of salmon, cauliflower & watermelon vinaigrette

Soupe de champignon, œuf poché et jambon Serrano
Mushroom velouté, boiled egg and Serrano ham

Main Courses

Nage de langoustine et filet de St-Pierre, haricots verts en persillade, pétale d'aïoli
Fillet of John Dory in a langoustine broth, French beans with a parsley and garlic dressing,
toast of aioli

Côte de porc rôtie à l'ail et romarin
Condiments et purée de pomme de terre écrasée aux olives noires
Pork chop roasted with garlic & rosemary, mashed potatoes with black olives

Choux farcis de bœuf et agneau aux épices du Sud, carottes glacées
Beef & lamb stuffed cabbage served with orange glazed carrots

Linguine aux fruits de mer, basilic et tomate fraîche
Copeaux de Parmesan et Chorizo
Linguine with clams, mussels, Tiger prawns & Chorizo, basil and fresh tomato sauce

2 Courses £29.50

3 Courses £33.50

Please note that a 13.5% discretionary gratuity will be added to the final bill

*As our products are purchased fresh every day, be kind enough to forgive us should some dishes not be available.
Please advise us if you suffer from any food-based allergy*

Our private dining rooms are available for lunch and dinner upon request

www.loranger.co.uk