

# Rocket Lunch

## JUNE MENU

### MONDAY - GRILLED INVERAWE SALMON

Inverawe salmon, Charlotte potatoes, Heirloom tomatoes, native hens eggs, toasted fine beans (sulphites, fish, mustard, eggs)

OR

Grilled tofu, Charlotte potatoes, roasted Heirloom tomatoes, toasted fine beans, Chardonnay vinaigrette (sulphites)

### TUESDAY - ORGANIC ENGLISH GARDEN

Raw and toasted greens, radishes, peas, broad beans, shallots, heritage carrots, hazelnuts, quinoa, organic salad cream (egg, nuts, sulphites)

OR

Raw and toasted greens, radishes, peas, broad beans, shallots, heritage carrots, quinoa, caramelised shallot dressing (sulphites)

### WEDNESDAY - 1952 CORONATION

Roasted Sutton Hoo chicken, baby gems, Cornish little leaves, apricot jam, toasted almonds, Borough sourdough, curry vinaigrette (sulphites, milk, nuts, eggs)

OR

Toasted orzo, grilled courgette ribbons, toasted pumpkin, curry vinaigrette (sulphites)

### THURSDAY - MOZZARELLA & FIG

Laverstoke Farm mozzarella, torn fig, honeyed walnut granola, basil, rocket (milk, nuts, sulphites)

OR

Natoora grilled brassica, crispy kale, torn fig, honeyed puffed rice granola, basil, rocket (sulphites)

### FRIDAY - HEREFORD BEEF & HORSERADISH

Sirloin of Hereford beef, shaved and creamed horseradish, Hampshire watercress, roasted and wild grains (milk, sulphites)

OR

Grilled king oyster mushroom, shaved horseradish, watercress, roasted and wild grains (milk, sulphites)