



# THE LUXE

— RESTAURANT & BAR —

W E E K E N D L U N C H

 @theluxe.farnham



## STARTERS

### HOMEMADE HUMMUS

*Hummus with crispy shallots, paprika oil and nuts dukkha (V,N,GF)*

### ROASTED AUBERGINE WITH DUKKHA

*Roasted smoked aubergine, tahini, herb oil (V,N,GF)*

### SLOW COOKED PEPPERS WITH ROASTED WALNUTS

*Roasted mixed peppers, olive oil, roasted walnuts (V,N,GF)*

### SMOKY TZATZIKI

*Smoky yoghurt, roasted garlic, cucumber, dill, parsley (V,GF)*

### GRILLED HALLOUMI

*Josper grilled halloumi, wild mushroom and olives (V,N)*

### TOMATO BRUSCHETTA

*Burrata cheese and pesto dressing (V,N)*

### MARINATED ANCHOVY

*with green salsa and chargrill focaccia bread*

### JOSPER BAKED FILO FETA

*Topped with maple syrup and truffle*

## DESSERTS

### STICKY TOFFEE CAKE WITH BRANDY CREAM SAUCE (V)

12.5

### WINTER ETON MESS WITH BERRY SAUCE (V,GF)

11

### WHITE RASPBERRY CHEESECAKE WITH FOREST BERRIES SORBET (V)

14

### HOMEMADE PISTACHIO TIRAMISÙ (V)

12

### SORBETS (V,GF)

7

## MAINS

### SALMON SUPER FOOD SALAD

*Mixed quinoa salad, broccoli, avocado, mustard & pomegranate dressing topped with a Josper grilled salmon (VG option available- Cauliflower Steak)*

17.5

### SIRLOIN STEAK

*7oz Josper grilled sirloin served with hand cut chips and bearnaise sauce*

18

### MEATBALL KOFTE

*Josper grilled meatballs with red onion salad and grill vegetables*

17.5

### CORN FED BABY CHICKEN WITH HERB BURLGUR

*Baby chicken, bulgur, mixed herbs & baby sweetcorn (N)*

16.9

### GREEK SALAD WITH BAKED FETA

*Tomato, cucumber, red onion with mixed olives and baked feta (vegan cheese option available)*

15.5

### THE LUXE CHEESEBURGER

*Josper grilled beef patty with cheddar cheese serving with hand cut chips*

17

### SHORT RIBS

*Mash potato, broccoli, red wine jus & crispy onions (GF)*

28

### RIBEYE STEAK

*12oz ribeye steak, hand cut chips and brandy peppercorn (GF)*

36

### WILD MUSHROOM RISOTTO WITH TRUFFLE OIL

*Arborio rice, wild mushrooms, parmesan crisp, truffle oil (V)*

22

### LAMB CHOPS

*Served with bulgur rice and tzatziki*

24

### MOUSSAKA

*Vegetarian moussaka served with a house salad*

18

## SIDES

### HAND CUT CHIPS (V)

7

### CHARRED GRILL BROCCOLI WITH SESAME CHILLI DRESSING (V,N)

6.5

### HOUSE SALAD (MIX SALAD LEAVE WITH SHERRY DRESSING & SUN DRIED TOMATO (V,N)

5

**SATURDAY & SUNDAY - 11:00 TO 16:00**

Food allergies & intolerance:

Before ordering your food and drinks, please speak to a member of staff if you have any allergies or would like to know more about the ingredients.

We cannot guarantee that all our dishes are 100% free from nuts or their derivatives.

A discretionary service of 12.5% will be added to your bill.