

TOPE S

60 HIGH STREET, ROCHESTER, KENT ME1 1JY 01634 845 270

SATURDAY LUNCH SAMPLE MENU FOR SEPTEMBER 2015

2 COURSES £19.50 3 COURSES £25.00

STARTERS

Sweet cured salmon, pickled vegetable hispi salad, goats curd, rye flakes

Smoked haddock, black pudding, Niçoise salad, heritage tomato

Roast beetroot, feta, orange, figs, walnut, yoghurt, raspberries and blueberries (v,n)

Necci farm pigeon breast caesar salad, crisp pancetta, avocado puree, anchovy and pecorino

Pressed ham hock terrine, Tête de Moine cheese, pineapple chutney, pistachios (n)

Smoked mackerel, pickled red cabbage, apple and ginger

Pressure cooked beef cheek, wilted spinach, chanterelle mushrooms, béarnaise

MAINS

Roast pork belly, smoked mash, apple puree, seasonal vegetables

Pan-fried sea bass, ratatouille, sea greens, steamed clams

Beer battered haddock, smoked fish ball, chunky chips, fresh peas, leeks and bacon

Fresh pea and broad bean risotto, wild mushrooms, cheese bon bons (v)
hot-smoked goats' cheese

Confit duck leg, borlotti beans, chorizo, diced root vegetables

Pan-fried guinea fowl, champ mash, French beans, fried egg

Cumin-scented leg of lamb, Kofta kebab, Tabouleh cous cous, roasted carrots,
hummus, poppy seed yoghurt

Pan-fried skate wing, courgette, leek, fennel, mint and parsley salad, salsa verde

SIDES - £3.95

Aubergine chips, spiced yoghurt dip/ Chunky chips/ Buttered Swiss chard/
Sweet potato, crème fraiche and spring onions/ New potatoes, lemon and pepper

DESSERTS

British cheese board, quince paste, bread and crackers (£1.50 supplement)

Tonka bean pannacotta, mixed berries, biscotti, blackberry ice cream (n)

Sticky date pudding, toffee sauce, clotted cream

Mockbeggar Farm Eton Mess, lemon curd and basil, strawberry ice cream

Rosemary, apple, cinnamon and apricot crumble, crème anglaise, vanilla ice cream

Vanilla crème brulee, raspberries and pistachios (n)

Blueberry, mixed seeds and pecan bakewell, maple syrup, blueberry ice cream (n)