

The background of the entire page is a vibrant purple color, overlaid with several large, detailed images of monstera leaves. The leaves are dark purple and feature characteristic fenestrations (holes) and prominent veins. They are scattered across the page, with some overlapping the text.

LUNCH **MENU**

DISTRICT 45
RESTAURANT

STARTERS

4 COURSE LUNCH

£16.95

Homemade Garlic Bread with Cheese

Toasted French baguette smothered with homemade garlic butter and mozzarella cheese

D45 Salt 'n' Chilli Chicken

Our original Salt & Chilli chicken returns by popular demand!!!! Strips of chicken breast coated in a flour mix of garlic and chilli, deep fried until golden. Tossed alongside spiced peppers, onions, sweet chilli & mayo served on hot naan bread

MAIN DISHES

Creamy Bacon & Leek Chicken

Oven roasted breast of chicken served with a crumbed garlic croquette and delicious sauce of double cream, smoked bacon, leeks & black pepper

12oz Rump Steak (£4 supplement applies)

Served with rocket & parmesan salad, a beer battered onion ring and a brandy & peppercorn sauce

Roast Turkey, Ham & Stuffing

Served with champ, Yorkshire pudding and D-45 gravy

FULL VEGETARIAN MENU AVAILABLE

SIDE ORDERS

(All main courses are served with your choice of side)

Chips

Garlic Potatoes

Champ

Spanish Potatoes

Roast Root Veg

Buttered Mash

For our allergen menu please ask your waiter or waitress

Homemade Soup of the Day

Freshly prepared homemade soup served with crusty bread

Vegetable Samosas

Crisp triangular pastry filled with carrots, peas, cauliflower, broccoli & potato tossed in our special spices, deep fried and served with a little pot of mango and chilli chutney

Smoked Haddock Mornay

Flaky smoked haddock in a classic Mornay sauce of mature cheddar, cream and leek. Topped with a cheddar and Gruyère cheese crumb, baked until golden brown

Roast Pork Loin

Cured pork loin served with champ, onion purée, Yorkshire pudding and cider jus

Smoked Cod

Cod fillet, lightly smoked so its flavour takes center stage served with a mix of savoy cabbage & bacon finished off with a light seafood cream sauce and rich buttered mash

D45 Peppered Chicken

Succulent chicken breast dusted with a flavourful seasoning. Served on creamed potatoes & scallions with a peppercorn sauce and homemade tobacco onions

SWEETS

Raspberry Ruffle Cheesecake

A raspberry and coconut cheesecake served with a creamy coconut ice cream

Mango & Coconut Panna Cotta

Creamy coconut and sweet mangoes sit side by side in this delicious homemade dessert

Sticky Toffee Pudding

Steamed sticky toffee sponge served with a delicious rich toffee sauce and salted caramel ice cream