

# Baldwins

OMEGA

## Rib Room Luncheon

### JULY 2017

Our Kitchen Is Open Tuesday – Friday

12 noon - 2.30pm each day

**Minimum Charge £16.50 including VAT at 20%**

To start you off – Freshly Baked Bread - Crudities – Iced Water - Chefs Appetiser

**PEA, LEEK & ASPARAGUS SOUP** £ 6.50  
Freshly made Soup with Chive Cream

**PAN FRIED CORNISH SCALLOPS** £10.00  
With Chargrilled Fennel, Broad Beans & Brown Shrimp Butter

**LOCH FYNNE SMOKED SALMON** £ 9.00  
With Chilled Cucumber Soup, Crème Fraiche & Chervil

**BALDWINS LARGE YORKSHIRE PUDDING** £ 7.00  
With Beef Gravy & Onion Sauce

**CHARGRILLED ENGLISH ASPARAGUS** £ 8.50  
With Almond Puree, Shavings of Aged Gouda, Lemon & Thyme Dressing & Watercress

**FRESH LOBSTER & PRAWN COCKTAIL** £ 10.50  
A Classic Cocktail with Crisp Lettuce, Lobster, Crab, Marie Rose Sauce & Lemon

**SPICED CHICKEN LIVERS** £ 8.50  
Wrapped in Filo Pastry, Roasted Sweet Potatoes, Mint Yoghurt & Pomegranate & Raisin Dressing

#### **BALDWIN'S MAIN COURSES WHICH MAY BE TAKEN ALONE**

**ROAST PRIME SIRLOIN OF BEEF** £20.00  
Freshly Carved At Your Table, Sirloin of Beef with Yorkshire Pudding and Onion Sauce

**SEAFOOD MIXED GRILL** £20.00  
Delights of the Coastal Catch with Hollandaise Sauce & New Potatoes

**CALVES LIVER & BACON** £16.50  
Young Calves Liver with Proper Fried Onions, Crisp Bacon & Mashed Potatoes

**BREAST OF DUCK CERISE** £16.50  
Pan Fried Breast of Gressingham Duck with Walnut & English Cherry Tartlet, Spinach & Port Jus

**RED PEPPER & FETA CHEESE PASTILLA** £15.00  
With Herb Herb Quinoa, Garlic Roasted Sweet Potatoes, Red Pepper Sauce & Deep Fried Basil

**HALF FRESH LOBSTER** £25.00  
Cooked Thermidor Style or Cold with Herb Leaf Salad & Mayonnaise

**FILLET OF LAMB EN CROUTE** £17.00  
Prime Lamb with Leeks, Shallots & Lambs Liver Farci. Baked to your liking in a Rich Butter Pastry  
With Rosemary Scented Jus & Goats Cheese Dauphinoise Potatoes

#### **COELIAC MENU AVAILABLE**

**SELECTION OF VERY FRESH FISH – INCLUDING OUR FAMOUS COD IN BATTER & OTHER DELICACIES FROM OUR SHORES - SEE BLACKBOARDS WHICH CHANGE DAILY**

**A Selection of Sweets & Cheeses from the Afters Menu £5.50**

**Our New Blend Java Fairtrade Freshly Made Coffee (Bottomless Pot) £2.25**

**Nespresso Coffees – £2.60 See Coffee Menu**

**FOR TABLE RESERVATIONS PLEASE TELEPHONE: 0114 2551818**

**FOR LATEST MENU'S AND WHATS ON AT BALDWINS SEE OUR WEBSITE - [www.baldwinsomega.com](http://www.baldwinsomega.com)**

**No Service Charge is Added. Inclusive of VAT at 20%**

# **PLAT DU JOUR JULY - 2017**

RESTAURANT OPEN TUESDAY TO FRIDAY LUNCH  
FOR RESERVATIONS TEL. 0114 2551818  
WE OFFER OUR GREAT VALUE PLAT DU JOUR  
AT **£16.50** INC. VAT @ 20%

**TO START YOU OFF:  
CHEFS APPETISER OF THE DAY, CRUDITIES,  
OUR FRESHLY BAKED BREAD & A JUG OF ICED WATER**

**A CHOICE OF STARTERS**

**PEA, LEEK & ASPARAGUS SOUP**  
Freshly Made Soup with Chive Cream

**MELON AU CITRUS**  
Ripe Melon, Citrus Fruits & Fresh Orange

**SMOKED HADDOCK & LEEK FISHCAKE**  
With Tarragon Crème Fraiche & Apple & Celery Salad

**CHOICE OF MAIN COURSES**

**STUFFED FILLET OF PORK CHAMPIGNOISE**  
Prime Pork Fillet Stuffed with Mushrooms, Shallots & Sage & Champagne Sauce

**COLD POACHED SCOTTISH SALMON**  
With Herb Leaf Salad, Coleslaw, New Potatoes & Mayonnaise

**ORIENTAL FLAVOURED CHICKEN LEG**  
With Stir Fried Greens, Egg Noodles & Black Sesame & Soy Dressing

**CHOICE OF DESSERT FROM THE A LA CARTE DESSERT MENU**

**TO ROUND OFF YOUR LUNCH  
MAY WE SUGGEST OUR COFFEE MENU**

**FRESH FILTER COFFEE  
BOTTOMLESS POT **£2.25****

**NESPRESSO COFFEES - **£2.60** PER CUP  
CAPPUCCINO, LATTE, ESPRESSO & AMERICANO**