



# Baldwins

OMEGA

## Rib Room Luncheon June 2018

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 – Iced Water - Chefs Appetiser

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|---|---------------|
| <b>WATERCRESS &amp; POTATO SOUP</b><br>Freshly Made Soup with Chive Cream   | <b>£ 6.50</b> |
| <b>PAN SEARED CORNISH SCALLOPS</b><br>With Crispy Crab Cake & Lobster Bisque  | <b>£ 9.00</b> |
| <b>BALDWINS LARGE YORKSHIRE PUDDING</b><br>With Beef Gravy & Onion Sauce  | <b>£ 6.50</b> |
| <b>BALDWINS LOBSTER &amp; CRAYFISH COCKTAIL</b><br>Classic Cocktail of Fresh Lobster, Crayfish Tails, Crisp Salad & Marie Rose Sauce                | <b>£10.00</b> |
| <b>POACHED ENGLISH ASPARAGUS</b><br>With your choice of Hollandaise Sauce or Clarified Butter   | <b>£ 8.50</b> |
| <b>SPRING SALAD CHEVRE CHAUD</b><br>Young Spring Leaves & Herbs, Toasted Goats Cheese, Roast Hazelnuts, Asparagus Croutons & Maple & Dijon Dressing | <b>£8.00</b>  |
| <b>HAM HOCK CROQUETTES</b><br>Fresh Rolled Potato & Ham Croquettes, Shaved Apple & Fennel Salad, Crème Fraiche & Lemon & Chive Oil                  | <b>£ 8.00</b> |
| <b>BALDWIN'S MAIN COURSES WHICH MAY BE TAKEN ALONE</b>  |               |
| <b>ROAST PRIME SIRLOIN OF BEEF</b><br>Freshly Carved At Your Table, Sirloin of Beef with Yorkshire Pudding and Onion Sauce                          | <b>£20.00</b> |
| <b>YOUNG CALVES LIVER &amp; BACON</b><br>With Mash Potatoes & Proper Fried Onions   | <b>£16.00</b> |
| <b>THICK TRANCHE OF WHITBY COD</b><br>With Fresh English Pea Puree, Asparagus & Broad Beans   | <b>£17.00</b> |
| <b>SPINACH, PINENUT &amp; RICOTTA EMPANADAS</b><br>Pastry Fried Parcels of Spinach, Ricotta & Pine Nuts. With Tomato Chilli & Red Pepper Salsa      | <b>£15.00</b> |
| <b>HERB MARINATED RUMP OF SPRING LAMB</b><br>With Wilted Spinach, Honey Roasted Shallots & Minted Potato Cake                                       | <b>£16.50</b> |
| <b>HALF FRESH LOBSTER</b><br>Half Fresh Lobster Served Thermidor Style or Cold with Salad & Mayonnaise  | <b>£25.00</b> |
| <b>STUFFED BREAST OF CORNFED CHICKEN</b><br>Asparagus Stuffed Breast of Succulent Chicken with Béarnaise Sauce & Fondant Potato                     | <b>£16.00</b> |

### **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**

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

# **PLAT DU JOUR**

**June 2018**

**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,  
OUR FRESHLY BAKED BREAD & A JUG OF ICED WATER**

**A CHOICE OF STARTERS**

## **WATERCRESS & POTATO SOUP**

Freshly Made Soup with Chive Cream

## **MELON AU CITRUS**

Ripe Melon with Citrus Fruits & Orange Juice

## **SMOKED TROUT IN A GLASS**

Rillettes of Smoked Trout, Slivers of Cured Trout, Watercress & Dill Mayonnaise

**CHOICE OF MAIN COURSES**

## **HAKE ROMAINE**

Fresh Hake, Pan Fried in Egg with Tomato & Pepper Sauce

## **SMOKED CHICKEN & BACON IN FILO PASTRY**

With Creamed Leeks & Roasted Sweet Potatoes

## **ROLLED BREAST OF SPRING LAMB**

Slow Cooked Stuffed Breast of Lamb with Sage & Onion Yorkshire Pudding  
& Lamb Juices

**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**