

# Baldwins

OMEGA

## Rib Room Luncheon

### NOVEMBER 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 – Iced Water - Chefs Appetiser

<b>LEEK &amp; PARSNIP SOUP</b> With Herb Oil Croutons	<b>£ 6.50</b>
<b>BALDWINS LOBSTER &amp; PRAWN COCKTAIL</b> Fresh Lobster, Succulent Prawns, Crisp Lettuce & Marie Rose Sauce	<b>£10.00</b>
<b>PAN SEARED CORNISH SCALLOPS</b> With Black Pudding, Sautéed Apples, Watercress & Pan Juices	<b>£10.00</b>
<b>CRISPY CRAB CAKES</b> Fried Crab Cakes with Crushed Avocado & Lime & Dill Mayonnaise	<b>£ 9.50</b>
<b>LONG SLICED SCOTTISH OAK SMOKED SALMON</b> With Warm Scone, Crème Fraiche, Lemon & Watercress	<b>£10.00</b>
<b>BALDWINS LARGE YORKSHIRE PUDDING</b> Freshly Baked Yorkshire Pudding with Gravy & Onion Sauce	<b>£ 7.00</b>
<b>TARTIFLETTE AU SAVOIE</b> Slices of Potato with Smoked Bacon, Reblochon Cheese Baked En Cocotte	<b>£ 9.50</b>

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

<b>ROAST PRIME SIRLOIN OF BEEF</b> Freshly Carved At Your Table, Sirloin of Beef with Yorkshire Pudding and Onion Sauce	<b>£20.00</b>
<b>PAN FRIED YOUNG CALVES LIVER</b> Young Liver Cooked to your liking With Mashed Potatoes, Proper Fried Onions & Crisp Bacon	<b>£16.50</b>
<b>ROAST TRANCHE OF COD</b> With Garlic & Parsley Veloute, Sautéed Chestnut Mushrooms & Fried Herbs	<b>£17.00</b>
<b>BAKED FIG &amp; CAMEMBERT FILO SCRUNCHIES</b> Ripe Figs & Creamy Camembert Baked in Filo with Balsamic Onions, Basil Oil & Roast Cherry Tomatoes	<b>£16.00</b>
<b>ROAST BREAST OF LOCAL PHEASANT</b> With Prune & Thyme Stuffing, Parsnip Puree & Poached Pear in Red Wine & Leg Ragout	<b>£15.00</b>
<b>STUFFED CANNON OF DERBYSHIRE PORK FILLET</b> Pork Fillet Stuffed with Shallots & Sage, Braised Pig Cheek, Buttered Sprouts & Crackling	<b>£16.00</b>
<b>GRATINEED LOBSTER THERMIDOR</b> Half Fresh Lobster Glazed in Rich Cheese Sauce & Marquis Potatoes	<b>£25.00</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**

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

**A CHOICE OF STARTERS**

**LEEK & PARSNIP SOUP**  
With Herb Oil Croutons

**GAME PIE EN COCOTTE**  
A Selection from The Poachers Bag Topped with Rich Short Crust Pastry

**PICKLED NORWEGIAN HERRINGS**  
With Crisp Pepper Salad, Fresh Dill, Cucumber & Sour Cream

**CHOICE OF MAIN COURSES**

**ROLLED BREAST OF LOCAL LAMB**  
With Seasoned Yorkshire Pudding & Lamb Juices

**CHESTNUT & CRANBERRY STUFFED BREAST OF CHICKEN**  
With Creamed Leeks, Chicken Juices & Pancetta

**YORKSHIRE FISHCAKES**  
Slices Of Potato, Fresh Cod, Deep Fried in Batter  
with Chips & Mushy Peas

**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**