

# THE HAVELOCK TAVERN

Monday 13<sup>th</sup> August 2018

Lunch 12:30 – 3:00PM

Elderflower Bellini £7.50

Bloody Mary £6.20

Ajo Blanco, Parmesan Crumb £7.00

Octopus, Ratte Potatoes & Piquillo Salad £9.00

Boletus Edulis Croquettes, Dill Creme Fraiche £8.00

Spiced Lamb Belly, Semi-Dried Tomatoes, Smoked Aubergine Puree £9.50

Mix Salad, Heritage Tomato, Pickled Fennel, Coriander Goat's Curd £9.00

Summer Vegetable Risotto, Parmesan, Walnuts £14.00

Onglet, Fried Potatoes, Mix Leaves Salad, Horseradish £18.00

Chermoula Lamb Rump, Fennel & Courgette Salad, Peach Salsa, Mint Yogurt, Sumac £22.00

Mackerel, Tarragon Potato Salad, Tapenade £18.00

Linguine, Frutti di Mare £17.00

Chocolate Pavé, Summer Berries, Strawberry Sorbet £6.50

Santiago Tart, Clotted Cream, Peach £6.50

Lemon Posset, Strawberries £6.50

Cheese Board £9.00


All our food is prepared in an environment where gluten is handled.

For full allergen information, please ask a manager.

We add a discretionary 12.5% service charge to your bill, all of which goes to our staff members.

57 Masbro Road, Brook Green, London W14 0LS

[www.havelocktavern.com](http://www.havelocktavern.com) T: 020 7603 5374

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