



THE OWL @ LICHFIELD PRESENTS...

Chef's Menu

Week Commencing 12th October 2020
5pm – 8:30pm

To Start

Soup of the day served with toasted bread

Crispy Calamari served with citrus mayo and mixed leaves

Cajun Chicken & Chorizo Skewer served with aioli and mixed leaves

Goats Cheese & Caramelised Onion Tart served with rocket salad and balsamic glaze

Main Course

Rolled Shoulder of Lamb – served with herb mash, tenderstem broccoli and red wine jus

Pan Fried Hake – served with sauteed potatoes, wilted spinach and lemon and caper butter

6oz Sirloin Steak – with a choice of potato, grilled mushroom and tomato. Add a sauce for £1.00.

Spinach and Ricotta Tortellini – served with a tomato and olive sauce

To Finish

Chocolate Brownie served with vanilla icecream

Banoffee Pie served with caramel sauce

White Chocolate Crème Brulee served with a triple chocolate cookie

Winter Berry Eton Mess

3 courses for £18.95

Join our offers club to hear exclusives about upcoming offers, events and new menu's!

Not all allergens are listed, please contact your server before ordering to inform of any allergens or intolerances.