



# Lunch Menu

2 courses £11.95

3 courses £14.95

## Starters

### Selection of Breads

Served warm with extra virgin olive oil and apple balsamic vinegar dip

### Homemade Soup (v)

Served with warm bread and butter

### Roasted Red Pepper Houmous

served with pitta bread and olives

### Prawn Cocktail

wild prawns in our homemade marie rose sauce and salad

## Main Courses

### Cajun Spiced Chicken Supreme

(skin on breast with pin bone remaining) cooked to order on the barbeque crispy and moist served with sweet potato fries, crème fresh and lime dip and basil oil dressed salad

### Mediterranean Vegetable Pie (v)

Mediterranean vegetables slow cooked with sea salt, garlic and herbs, topped with sweet potato mash and local cheese.

### Epic Pork

Local pork shoulder cooked low and slow smothered in homemade barbeque sauce, tucked in pitta breads and served with triple cooked chips, salad and coleslaw

### Halloumi Super Salad (v)

Succulent halloumi, steamed squash and sweet potato, mixed grains, pulses and lentils and organic salad

## Puddings

### Dark Chocolate Quartet

Homemade truffles dusted in pistachio, coco, vanilla and golden castor sugar

### Barkham Blue Cheese

2015 and 2017 UK supreme cheese champion, biscuits and preserve

### Selection of Homemade Ice Cream

Vanilla, chocolate or strawberry

### Lemon Posset

A set cream pudding flavoured with lemon, served with shortbread and fruit

**Tuesday-Friday 12-1.30pm**

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