# LIGHTER LUNCHES @ FORTY TWO

The team and I put together this menu for our clientele who were looking for a lighter or a simpler option for lunch, who join us whilst on a lunch break, a informal business lunch, in town shopping, between appointments or just a spontaneous last minute catch up with colleagues, family and friends.

The fresh in starters on our exciting new wall menu, such as langoustines, mussels, crab, scallops and oysters are also ideal as small plates, sharing with the table or simply relaxing with your thoughts, watching the town from our Cook's Corner window with a glass of wine, house baked soda bread and the finest of local fresh seafood.

Gordoné Team

# SMOKED HADDOCK, LEEK & PANCETTA FISH CAKE

poached egg, mustard cream **12** 

## **LINGUINI PASTA**

mussels, prawns and mushrooms finished with lemon zest and wild garlic pesto

14

# LOBSTER, PARMA HAM AND LEEK MAC AND CHEESE 12

#### **GRILLED CHICKEN**

bacon, avocado and egg toasted club sandwich, red slaw, fat chips **10** 

## **SMOKED FISH SALAD**

mackerel, trout, salmon and mussels, tossed salad, new potatoes, chutney and relish

14

### **SEARED FLAT IRON STEAK**

vine tomatoes, fat chips, watercress and green peppercorn pan juices **16** 

# CAULIFLOWER, CASHEW AND SWEET POTATO CURRY

coconut ginger, chilli and lime leaf sticky rice

14

## **CONFIT DUCK LEG**

hoi sin and Soya glaze, stir fried noodles, sticky sesame seed vegetables

16

Our full local grill and game, seafood and shellfish menu showcased on our menu wall is available along side this simpler lighter lunch menu.

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