

# A La Carte Lunch Menu

Served from 12.00 to 16.00

## Intros

---

<b>Selection of Artisan Bread (V)</b>	4.50
<b>Soup of the Day, Grilled Artisan Bread (D,V,VE)</b>	6.50
<b>Wild Mushroom &amp; Parmesan Croquettes, Truffle Mayonnaise (G,V)</b>	7.00
<b>Breaded Whitebait, Chunky Tartare Sauce, Lemon</b>	7.00
<b>Pear, Walnut &amp; Perl Las Salad, Chicory &amp; House Dressing (G,V)</b>	7.00
<b>Chicken &amp; Wild Mushroom Vol-Au-Vent, Tarragon Cream, Mixed Leaves</b>	7.50
<b>Slow Braised Beef Brisket Croquettes, Garlic Aioli (G)</b>	8.00
<b>Pork &amp; Black Pudding Scotch Egg, Bacon Jam, Welsh Sloe Gin Macerated Blackberries (D)</b>	8.50
<b>Thai Salmon Fishcakes, Lemon Drop Chilli Jam, Cucumber, Carrot &amp; Coriander Salad (G)</b>	9.00

## Main Course

---

<b>8oz Dry Aged Beef Burger</b>	15.50
<i>Served on a Toasted Seeded Bun, Beef Tomato, Lettuce, Red Onion, Tomato Chutney &amp; Fries Add Grilled Back Bacon, Cheddar Cheese, Portobello Mushroom Fried Egg For £1.00 Each</i>	
<b>Buddha Bowl (G)</b>	16.00
<i>Mixed Quinoa, Roasted Squash, Beetroot, Fresh &amp; Crispy Kale, Spiced Chickpeas, Red Onion, Pumpkin Seeds (Choice Either Chicken Breast or Halloumi)</i>	
<b>Grilled Ras El Hanout Chicken Breast (D)</b>	16.50
<i>Warm Pearl Couscous, Pine Nuts, Artichoke, Fire Roasted Peppers, Grilled Pitta Bread</i>	
<b>Mushroom Tortellini, Sauteed Wild Mushrooms, Tarragon Cream (V)</b>	17.00
<b>Grilled Hake Fillet, Winter Ratatouille, Basil Pesto, Buttered New Potatoes (G)</b>	17.00
<b>LKB Fish Pie, Dill Mash, Cod, Smoked Haddock, Salmon &amp; Prawns, Green Beans</b>	18.50
<b>Crispy Confit Pork Belly (G)</b>	20.00
<i>Confit Potato, Parsnip Remoulade, Apple Puree, Crackling, Cider Jus</i>	
<b>8oz Dry Aged Locally Sourced Sirloin Steak (G)</b>	25.00
<i>Grilled Plum Tomato, Portobello Mushroom, Skinny Chips &amp; Peppercorn Sauce</i>	

## Side Orders

---

<b>Skinny/Thick Chips (G,D,V,VE)</b>	<b>4.00</b>	<b>Winter Ratatouille (G,D,V,VE)</b>	<b>4.00</b>
<b>Sweet Potato Fries (G,D,V,VE)</b>	<b>5.00</b>	<b>Sauteed Leeks &amp; Peas(G,D,V,VE)</b>	<b>5.00</b>
<b>Tomato &amp; Red Onion Salad (G,D,V,VE)</b>	<b>4.50</b>	<b>Green Beans &amp; Toasted Almonds (G,D,V,VE)</b>	<b>5.00</b>

## Desserts

---

<b>Selection of Ice Cream &amp; Sorbet (V)</b>	6.50
<b>Seasonal Cheesecake, Chantilly Cream, Coulis (V)</b>	7.50
<b>Warm Salted Caramel Brownie, Salted Caramel Sauce, Biscoff Ice Cream (V)</b>	8.00
<b>Raspberry Crème Brulee, Buttery Shortbreads (G,V)</b>	8.00

*A 10% discretionary service charge will be added to all bills.*

*G = Gluten Free, D = Dairy Free, V = Vegetarian & VE = Vegan*

*All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items.*

*Please ask a member of the team if you wish to amend any item of a dish.*