

A LA CARTE

STARTERS

Soup of the Day	9.00
Warm Sourdough	
Crayfish Cocktail	10.50
Avocado, Confit Tomato, Cocktail Sauce, Crusty Baguette	
Creamy Burrata & Heritage Tomato	10.00
Extra Virgin Olive Oil & Basil	
Pan Seared Scallops	14.00
Pea Puree & Crispy Pancetta	
Air Dried Bresaola	9.50
Wafer-thin Air-Dried Beef, Shaved Parmesan, Rocket & Aged Balsamic	
Crispy Soft-Shell Crab	11.50
Old Bay Mayo	

SIDES

Thick Cut Chips	5.00
Chilli & Lemon Broccoli	6.00
Roast Garlic Mash	6.00
Seasonal Greens	6.50
Heirloom Tomato & Red Onion Salad	6.50

DESSERTS

Lemon Posset	7.50
Sable Biscuit	
Homemade Caramel Brownie	9.50
Whipped Clotted Cream & Caramel Drizzle	
Penderyn Whiskey Trifle	9.50
Whiskey-Soaked Sponge, Seasonal Fruits, Vanilla Custard and Whiskey Cream	
Chocolate Truffle Torte	9.50
Hazelnut Praline, Whipped Citrus Cream	
Grilled Peach	9.50
Grilled Peach With Clotted Cream, Pistachio & Madeira Sponge	
Selection of Artisan Cheeses, Glass of Port (70ml)	14.00
Served with Accompaniments & Biscuits	

MAINS

Pan Roasted Lamb Rump	31.00
Crisp Potatoes, Curried Yoghurt, Warm Zucchini, Asparagus & Mint Salad	
Pan Roasted Salmon Fillet	24.00
Pearl Couscous & Gremolata	
Chargrilled Duck Breast	29.00
Hasselback Potato, Butternut Puree, Brandy & Cranberry Jus, Tenderstem Broccoli	
10oz Chargrilled Sirloin Steak	36.00
Plum Tomato, Grilled Mushroom, Skinny Chips, Peppercorn Sauce	
Marinated & Grilled Aubergine	23.00
Black Garlic Glaze, Harissa Couscous Salad	
Poached & Grilled Chicken Supreme	26.00
Chargrilled Asparagus, Pickled Mushroom, Red Wine Sauce, Fondant Potato	
Pan Roast Fillet of Pork	26.00
Wrapped in Prosciutto Ham with Burnt Apple Puree, Spring Greens, Pomme Anna	
Chargrilled Red Snapper	24.00
Grilled Peach & Fennel Salad, Pea Puree & Spiced Beetroot Falafel	

HOUSE CLASSICS

The LKB Burger	19.50
8oz Beef Burger, Tomato, Burger Sauce, Mayo, Pickled Gherkin, Gouda Cheese in a Brioche Bun, Skin-on French Fries, Rainbow Slaw	
Fish & Chips	22.00
Beer Battered Fish with Thick Cut Chips, Homemade Tartare Sauce & Mushy Peas	
Ricotta & Spinach Tortellini	19.00
Zucchini & Pine Nuts, Confit Tomatoes, Basil Pesto	
Italian Sausage Ragu	19.50
Pork Ragu cooked 8 hours with Fresh Grated Parmesan, Tomato, Basil & Garlic	
Seafood Linguini	S14 / L22
Chunky Pieces of Seafood & Shellfish in a Chilli White Wine & Tomato Sauce with Fresh Linguine	

Please be advised we work with all the allergens in our Kitchen.

Therefore, we cannot guarantee food cooked on our premises is free from any allergens.

If you have allergies, or are concerned about the ingredients in the dish, please speak to a member of our team