

A La Carte Menu

Nibbles

Selection of Artisan Bread (v) Local Butter, Olive Oil & Balsamic Vinegar	4.50
Marinated Olives (G, D, V, VE)	5.00
Wild Mushroom & Parmesan Croquettes, Truffle Mayonnaise (v)	7.00
Slow Braised Beef Brisket Croquettes, Garlic Aioli	8.00

Starters

Chicken Liver & Port Parfait Sticky Fig Chutney, Maple Granola, Roasted Figs, Brioche Croutes	8.50
Pork & Black Pudding Scotch Egg (D) Bacon Jam, Welsh Sloe Gin Macerated Blackberries	9.00
LKB Soup of the Day (D, V, VE) Grilled Artisan Bread	6.50
Warm Puy Lentil & Roasted Squash Salad (G, D, V, VE) Braised Baby Fennel, Truffle Cream	7.50
Grilled Pant Ys- Gawn Goats' Cheese, Savoury Scone (v) Beetroot Carpaccio, Baby Leaves, Rocket Oil	8.00
Thai Salmon Fishcakes (G) Lemon Drop Chilli Jam, Coriander, Cucumber & Carrot Salad	9.00
LKB North Atlantic Prawn Cocktail (D) Marie Rose Sauce, Granary Bread, Lemon	10.00
Pan Fried Scallops Cauliflower Puree, Crispy Black Pudding, Curry Oil	13.00

House Special

LKB Locally Sourced Chateaubriand (Share Between Two)

Served with Grilled Plum Tomato, Portobello Mushroom,
Thick Cut Chips, Onion Rings
Peppercorn Sauce & Bearnaise Sauce

85.00

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.

Main Course

LKB Fish Pie, Dill Mash	18.50
Cod, Smoked Haddock, Salmon & Prawns, Creamy Bechamel, Green Beans	
Herb Crusted Cod Fillet (G)	20.00
Winter Ratatouille, Sauteed Savoy Cabbage, Lemon Butter	
Pan Fried Stone Bass Fillet (G)	21.00
Crispy Serrano Ham, Grilled Artichokes, Potato Terrine, Beurre Rouge	
Butternut Squash & Sage Risotto (G, V) - Vegan Option Available	16.00
Parmesan Shards, Crispy Sage	
Mushroom Tortelloni (V)	17.00
Sauteed Wild Mushrooms, Tarragon Cream	
Chicken Breast, Smoked Bacon, Perl Wen & Leek Ballotine (G)	18.50
Pomme Puree, Kale, Thyme Jus	
Crispy Confit Pork Belly (G, D)	20.00
Confit Potato, Parsnip Remoulade, Apple Puree, Crackling, Cider Jus	
Pressed Feather Blade of Beef (G)	21.00
Gratin Potato, Wild Mushroom Fricassee, Red Wine Reduction	
Roasted Rack of Lamb (G)	25.00
Fondant Potatoes, Braised Red Cabbage, Honey Glazed Carrots, Rosemary Jus	
8oz Dry Aged Locally Sourced Sirloin Steak (G)	25.00
Grilled Plum Tomato, Portobello Mushroom, Thick Cut Chips	
8oz Dry Aged Locally Sourced Fillet Steak (G)	32.00
Grilled Plum Tomato, Portobello Mushroom, Thick Cut Chips	

Steaks served with a choice of Sauce - Peppercorn, Bearnaise, Garlic Butter

Side Orders

Skinny / Thick Chips (G, D, V, VE)	4.00	Winter Ratatouille (G, D, V, VE)	5.00
Sweet Potato Fries (G, D, V, VE)	5.00	Sauteed Leeks & Peas (G, D, V, VE)	5.00
Tomato & Red Onion Salad (G, D, V, VE)	5.00	Green Beans & Toasted Almonds (G, D, V, VE)	5.50

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