

## Brunch

Served to 2pm

### Smoked Salmon Bagel 12.50

Wye Valley Smoked Salmon, Chive Creme Cheese & Avocado

### Pancakes & Berries 10.50

Buttermilk Pancakes, Berry Compote, Mascarpone Cream, Pistachio, Honey & Mint

### Pancakes & Bacon 11.50

Buttermilk Pancakes, Streaky Bacon, Maple Syrup & Butter

### Grilled Goat's Cheese Crumpet 9.50

Tangy Melted Goat's Cheese, on a Toasted Crumpet with Red Onion Marmalade

### Duck & Waffle 16.50

Confit Duck Leg, Crispy Waffle, Maple Syrup, Fried Egg & Butter

### Greek Yoghurt & Granola 9.50

Greek Yoghurt, Crunchy Granola, Berry Compote, Pistachio & Mint

## Starters

### Sweet Potato & Goats Cheese Bhaji (GF, V) 9.50

Mango Chutney

### Asian Cauliflower "Wings" (V, GF) 9.50

Miso Vegan Mayo, Soy & Peanut

### Korean Fried Chicken Wings 10.50

Apple Slaw

### Tuna Tacos 12.00

Yellowfin Tuna, Asian Salad, Sesame & Ginger Dressing, Avocado & Wasabi Mayo

### Tempura Prawns (GF) 9.50

King Prawns in a Crispy Batter, Avocado, Mango Salsa & Cajun Mayo

### Pan Seared Scallops 14.50

Maple Glazed Pork Belly, Black Pudding & Sweet Chilli Jam

### Classic Scotch Egg (GF) 10.00

Tomato Chutney

## Sandwiches

served with French Fries

### Fish Finger Ciabatta 14.00

Beer Battered Cod with Tartar Sauce

### LKB Club Sandwich 14.00

Grilled Chicken, Streaky Bacon, Baby Gem Lettuce, Tomato & Mayo

### New York Deli Bagel 14.50

Pastrami, Sauerkraut, Gouda Cheese, French's Mustard & Mayo

## Salads

### Steak Salad (GF, N) 14.50

6oz Bavette Steak, Cos Lettuce, Ranch Dressing, Crumbled Blue Cheese, Candied Walnuts, Red Onion, Marinated Cherry Tomatoes

### Nicoise Salad 14.50

Pan-seared Tuna, Hen's Egg, Cos Lettuce, Kalamata Olives, New Potatoes & Fine Beans

### Greek Salad (GF) 12.50

Baby Gem, Balsamic & Thyme Dressing, Feta Cheese, Cucumber, Bell Pepper & Red Onion

## Grill

Served with Portobello Mushroom & Grilled Tomato, Triple Cooked Chips, Lambs Leaf Salad & a choice of Peppercorn, Béarnaise or Chimichurri Sauce

### 4 Bone Rack of Lamb (GF) 32.00

### 28 Day Dry Aged Fillet (6oz) (GF) 32.00

### 28 Day Dry Aged Sirloin (8oz) (GF) 28.00

### 18oz "Tomapork" (GF) 24.00

## Mains

### The LKB Burger 17.50

### 100% British Beef Burger

Tomato, Burger Sauce, Miso Mayo, Pickled Gherkin, Gouda Cheese in a Brioche Bun, Skin on French Fries

### Ras el Hanout Chicken Breast (GF) 21.00

Marinated Chicken with Lemon & Pistachio Pearl Couscous

### Fish & Chips 21.00

Beer Battered Fish with Triple Cooked Chips, Homemade Tartare Sauce & Mushy Peas

### Mushroom Tortellini (V) 19.00

Wild Mushroom, Spinach & Fresh Shaved Parmesan

### Italian Fennel Sausage Pappardelle 18.50

Pork Ragu cooked 8 hours with Fresh Grated Parmesan, Tomato, Basil & Garlic

### Pan Seared Sea Bream 22.00

Crushed New Potatoes, Samphire, Chorizo & Squid Ink Emulsion with Parsley

### Moules Frites (GF) 19.00

Steamed Black Mussels with Garlic, Parsley & Lemon Cream Sauce, French Fries

## Sides

### Triple Cooked Chips (GF) 5.50

### Lemon & Pistachio Couscous 6.00

### Garlic Bread 5.00

### Beer Battered Onion Rings 6.00

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

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