



Laguna Restaurant

A La Carte Menu

Available Mon-Thurs 5.30pm-9.30pm & Fri-Sat 5.30pm-10pm

Starters

Soup of the Day	£4.95
Whipped Perl Las Cheese Salad Sourdough Shards, Confit Cherry Tomato, Candied Walnuts, Aged Balsamic	£5.45
Grilled Polenta with Parmesan and Olive Oil Wild Mushroom Puree, Garlic Sautéed Wild Mushrooms, Herb Salad	£6.45
LKB North Atlantic Prawn Cocktail Spicy Tomato Mayonnaise, Granary Bread	£6.95
Chicken Liver and Port Parfait Apple and Ginger Chutney, Toasted Brioche	£7.45
Wild Mushroom Ravioli Perl Las Sauce and Tarragon Sauce	£7.45
Thai Style Crab and Salmon Fish Cakes Squid Ink Mayonnaise, Samphire, Chili and Lime Salad	£7.45
Severn and Wye Smoked Salmon Caviar Crème Fraiche, Shallot and Gherkin, Garlic Crostini, Caper Berries, Granary Bread	£7.95
Baked Duck Egg and Smoked Duck Salad Pomegranate and Frizee, Truffle Oil, Ciabatta Shards	£7.95
LKB Chorizo Scotch Egg Pepper Chutney, Poached Apricots, Crisp Chorizo	£8.45
Pan Fried Scallops Orange, Hazelnut and Truffle Dressing, Heritage Beetroot, Cockle Popcorn	£9.95
Welsh Beef Carpaccio Dressed Fine Bean Salad, Parmesan, Rocket, Olive Oil, Balsamic	£10.95

Main Course

Sweet Potato, Chickpea and Spinach Curry (VE) Boiled Basmati Rice, Mini Poppadum's and Naan Bread or Pitta Bread (VE)	£12.95
Butternut Squash, Kale, Pine Nut and Caerphilly Cheese Strudel (V) Mini Split Pea Hot Pot, Red Pepper and Tomato Fondue	£12.95
Crisp Breast of Chicken Kiev Mashed Potato, Roasted Parsnips and Carrots, Parsley and White Wine Cream Sauce	£13.95

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

Roasted Loin of Hake Butter Bean Puree, Spinach, Roasted Cauliflower, Marinated Cherry Tomatoes, Red Wine Fish Jus	£15.95
Irish Sea Smoked Haddock and Spring Onion Risotto Curry Spiced Whipped Mascarpone	£15.95
Escalope of Pan-fried Grain Fed Calves Liver Creamed Potato, Onion Gravy, Crisp Pancetta	£16.45
Slow Cooked Belly of Usk Valley Pork Baby Apple Fritter, Apple and Rosemary Compote, Apple Crisps, Creamed Polenta, Calvados Jus	£16.45
Roasted Rump of Lamb Mini Shepherd's Pie, Sautéed Kale, Olive and Balsamic Jus	£17.95
Grilled Fillet of Sea Bass Fregola Salad, Crisp Calamari, Confit Tomatoes, Squid Ink Mayonnaise	£17.95
Roasted Breast of Barbary Duck Confit Duck Leg Roulade, Fondant Potato, Creamed Savoy Cabbage, Pearl Onions, Wild Mushrooms Cassis Jus	£18.95
Seared Salmon, King Prawn and Scallops Seafood and Chorizo Paella	£18.95

Grills

Welsh Aged Beef Burger Sweet Mustard, Beef Tomato, Smashed Avocado, Skinny Chips With: Grilled Smoked Bacon, Welsh Cheddar, Portobello Mushroom, Fried or Poached Egg (add £1.00)	£11.45
Grilled Chicken Supreme Portobello Mushroom, Confit Plum Tomato, Skinny Chips, Béarnaise or Peppercorn Sauce	£13.95
Grilled Salmon Supreme Hollandaise Sauce, Minted New Potatoes	£13.95
8oz Sirloin Steak Portobello Mushroom, Confit Plum Tomato, Skinny or Thick Chips, Béarnaise or Peppercorn Sauces	£19.95
8oz Fillet Steak Portobello Mushroom, Confit Plum Tomato, Skinny or Thick Chips, Béarnaise or Peppercorn Sauces	£29.95

Side Orders

Skinny/Thick Chips	£3.45	Sweet Potato Fries	£3.95
Superfood Salad	£3.45	Courgette Fritters	£3.95
Buttered Savoy Cabbage	£3.45	Tender Stem Broccoli	£3.95
Rocket and Parmesan Salad	£3.45	Roasted Root Vegetables	£3.95
Baked Portobello Mushroom with Stilton	£3.45	Creamy Cheddar Mash	£3.95

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