

Laguna Day Menu

Available 12pm – 18.45pm

One Course 16.00 / Two Courses 21.00 / Three Courses 25.00

Pre - Starters

Selection of Artisan Bread (V) Butter, Olive Oil & Balsamic Vinegar	4.50	Marinated Olives (G, D, V, VE)	5.00
Crispy Dill Pickles , Sweet Chilli (V)	6.00	Slow Braised Beef Brisket Croquettes (G) Garlic Aioli	8.00

Starters

LKB Chicken & Wild Mushroom Vol-au-vent
Tarragon Cream, Mixed Leaves

Crispy Fried Brie (V)
Cranberry Mayonnaise

LKB Soup of the Day (D, V, VE)
Artisan Bread

Ham Hock Terrine
Piccalilli Sauce, Grilled Ciabatta

Waldorf Salad (G, D, V, VE)
Chicory, Apple Celery, Walnuts, Grapes,
Mayonnaise

Breaded Whitebait (D)
Chunky Tartare Sauce, Lemon

Mains

Grilled Ras El Hanout Chicken Breast (D)
Warm Pearl Couscous, Pine Nuts, Artichoke,
Fire Roasted Peppers, Grilled Pitta Bread

Welsh Steak & Ale Pie
Mash Potato, Braised Red Cabbage, Red Wine Jus

LKB Fish & Chips, Battered Haddock Fillet
Crushed Peas, Tartare Sauce, Thick Cut Chips

Grilled Hake Fillet (G)
Mash Potatoes, Winter Ratatouille, Basil Pesto

Butternut Squash & Sage Risotto (G, V)
Parmesan Shards, Crispy Sage – **Vegan Option Available**

Mushroom Tortelloni (V)
Sautéed Wild Mushrooms, Tarragon Cream

Thai Green Vegetable Curry (G, D, V) – **Vegan Option Available**
Green Peppers, Baby Corn, Green Beans,
Fragrant Jasmine Rice, Prawn Crackers
Add Chicken 5.00

Sides

Skinny/Thick Chips (G, D, V, VE)	4.00	Tomato & Red Onion Salad (G, D, V, VE)	5.00
Garlic Bread (D, V, VE)	4.50	Sweet Potato Fries (G, D, V, VE)	5.00

Desserts

Apple & Blackberry Crumble (G, D, V, VE)
Vanilla Custard

Selection of Ice Cream & Sorbets (V)

LKB Dessert Special (V)
(Please Ask Server for Details)

Warm Salted Caramel Brownie (V)
Salted Caramel Sauce, Biscoff Ice Cream

Seasonal Cheesecake (V)
Chantilly Cream, Coulis

LKB Classic Crème Brulee (G, V)
Buttery Shortbreads