## Two Courses 21.00 / Three Courses 25.00

## Pre - Starters

## Selection of Artisan Bread (V)

4.50

Marinated Olives (G, D, V, VE)
5.00

Butter, Olive Oil \& Balsamic Vinegar

## Starters

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

Slow Braised Beef Brisket Croquettes (G)
Garlic Aioli

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

Wild Mushroom \& Parmesan Croquettes (G, V) Truffle Mayonnaise

Chicory \& Perl Las Salad (G, V)
Candied Walnuts, Spiced Pear, Perl Las Cheese
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

## Steak Frites (G)

Char-grilled $60 z$ Minute Steak, Garlic Butter, Fries \& Watercress

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

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

## Mushroom Tortellini (v)

Sauteed 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 |
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| Garlic Bread (D, V, VE) | 4.50 | Sweet Potato Fries (G, D, V, VE) | $\mathbf{5 . 0 0}$ |

## Desserts

## Selection of Ice Cream \& Sorbets (V)

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

Seasonal Cheesecake (V)
Chantilly Cream, Coulis
Raspberry Crème Brulee ( $G$, V )
Buttery Shortbreads

