



## 23rd February 2019 Menu

Served between 5.30pm – 10pm

### Starters

**Cream of Honey and Parsnip Soup, Herb Croutons**

**Whipped Perl Las Cheese Salad**

Sourdough Shards, Confit Cherry Tomato, Candied Walnuts, Aged Balsamic

**Chicken Liver and Port Parfait**

Apple and Ginger Chutney, Toasted Brioche

**LKB North Atlantic Prawn Cocktail**

Spicy Tomato Mayonnaise, Granary Bread

**Thai Style Crab and Salmon Fish Cakes**

Squid Ink Mayonnaise, Samphire, Chilli and Lime Salad

**LKB Chorizo Scotch Egg**

Pepper Chutney, Poached Apricots, Crisp Chorizo

**Pan Fried Scallops**

Orange, Hazelnut and Truffle Dressing, Heritage Beetroot, Cockle Popcorn

### Main Course

**Sweet Potato, Chickpea and Spinach Curry (VE)**

Boiled Basmati Rice, Mini Poppadum's and Naan Bread or Pita Bread

**Crisp Breast of Chicken Kiev**

Mashed Potato, Roasted Parsnips and Carrots, Parsley and White Wine Cream Sauce

**Roasted Rump of Lamb**

Mini Shepherd's Pie, Sautéed Kale, Olive and Balsamic Jus

**Grilled Fillet of Sea Bass**

Fregola Salad, Crisp Calamari, Confit Tomatoes, Squid Ink Mayonnaise

**Roasted Breast of Gressingham Duck**

Confit Duck Leg Roulade, Fondant Potato, Creamed Savoy Cabbage, Pearl Onions, Wild Mushrooms, Cassis Jus

**Seared Salmon, King Prawn and Scallops**

Seafood and Chorizo Paella

**8oz Sirloin Steak**

Portobello Mushroom, Confit Plum Tomato, Skinny or Thick Chips, Béarnaise or Peppercorn Sauces

### Side Orders £3.95

**Skinny/Thick Chips**

**Rocket and Parmesan Salad**

**Roasted Root Vegetables**

**Creamy Cheddar Mash**

*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.*

## **To Finish**

### **Selection of Ice Creams and Sorbets**

#### **Cherry, White Chocolate and Vanilla Cheesecake**

Morello Cherry Compote

#### **Glazed Lemon Tart**

Cornish Clotted Cream, Fresh Raspberries

#### **Classic Crème Brule**

Poppy Seed Tuille Biscuit

#### **Merlyn Liqueur White Chocolate Torte**

Whipped Mascarpone, Poached Strawberries

#### **British and Continental Cheese Selection**

Orchard Fruit Chutney, Cheese Biscuits, Grapes and Celery

## **3 Course £44.95**

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