



## Starters

<b>Soup of the Day</b>	9.00
Toasted Sourdough	
<b>King Prawn &amp; Devon Crab Louis Cocktail</b>	12.50
Avocado, Horseradish Panna Cotta, Herb Remoulade, Cocktail Sauce	
<b>Beetroot &amp; Goats' Cheese Salad</b>	10.50
Pistachio, Mint, Citrus, Balsamic	
<b>Pan Seared Scallops</b>	14.00
Corn Puree, Habanero Oil, Pickled Walnuts, Coriander	
<b>Potted Ham Hock</b>	11.50
Piccalilli, Whole Grain Mustard & Spring Bean Salad, Toasted Sourdough	
<b>Hot Smoked Salmon Vol au Vent</b>	13.50
Dill & Anchovie Mayo, Poached Egg, Lemon Hollandaise	

## Main Courses

<b>Pan Roasted Lamb Rump</b>	31.00
Roast Garlic Mash, Cavollo Nero & Black Olive Puree	
<b>Pan Roasted Salmon Fillet</b>	24.00
Onion & Fresh Herb Risotto	
<b>Chargrilled Duck Breast</b>	29.00
Hasselback Potato, Butternut Puree, Brandy & Cranberry Jus, Tenderstem Broccoli	
<b>10oz Chargrilled Sirloin Steak</b>	36.00
Cherry Tomatoes on the Vine, Grilled Mushroom, Skinny Chips, Peppercorn Sauce	
<b>Marinated &amp; Grilled Aubergine</b> <sup>Ⓟ</sup>	23.00
Black Garlic Glaze, Harissa Heirloom Grain & Couscous Salad	
<b>Roasted &amp; Grilled Chicken Supreme</b>	26.00
Chargrilled Baby Leeks, Sauteed King Oyster Mushroom Sauce, Fondant Potato	
<b>Slow Cooked Pork Belly</b>	26.00
Champ Mash, Braised Savoy Cabbage & Pancetta, Porcini Jus	
<b>Pan Seared Red Snapper</b>	29.00
Pea Puree, Beetroot Falafel, Lemon Mousseline	

*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 the team -*



## House Classics

### **The LKB Burger** 19.50

8oz Beef Burger, Tomato, Burger Sauce, Mayo, Pickled Gherkin,  
Gouda Cheese in a Pretzel Bun, Skin-on French Fries, Rainbow Slaw

### **Fish & Chips**

Beer Battered Fish with Chucky Chips, Homemade Tartare Sauce & Mushy Peas 22.00

### **Mushroom Tortellini** 19.00

Wild Mushroom, Spinach & Fresh Shaved Parmesan

### **Italian Fennel Sausage Pappardelle**

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

	Small	Large
	12.00	19.50

### **Moules Frites**

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

	Small	Large
	14.00	22.00

## Sides

Thick Cut Chips <sup>Ⓟ</sup>	5.50	Chilli & Lemon Broccoli <sup>Ⓟ</sup>	6.00
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Skinny Fries <sup>Ⓟ</sup>	5.50	Tomato & Red Onion Salad <sup>Ⓟ</sup>	6.50
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Roast Garlic Mash V	6.00	Seasonal Vegetables V	6.50
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## Desserts

### **Glazed Lemon Tart V** 9.50

Raspberry Coulis

### **Penderyn Whiskey Trifle V** 9.50

Whiskey Soaked Sponge, Seasonal Fruits, Vanilla Custard

### **Caramel Brownie <sup>Ⓟ</sup>** 9.50

Whipped Cream, Caramel Drizzle

### **Buttermilk Panna Cotta V** 9.50

Warm Rhubarb Compote

### **Selection of Artisan Cheeses, Glass of Port (75ml) V** 14.00

Served with Accompaniments, Biscuits

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Vegan <sup>Ⓟ</sup> Vegetarian V