

BRUNCH

Served until 3pm

Smoked Salmon Bagel	12.50
Wye Valley Smoked Salmon, Chive Cream Cheese & Avocado	
Pancakes & Berries	10.50
Buttermilk Pancakes, Berry Compote, Whipped Cream, Pistachio, Honey & Mint	
Pancakes & Bacon	11.50
Buttermilk Pancakes, Streaky Bacon, Maple Syrup & Butter	
Grilled Goat's Cheese Crumpet	9.50
Tangy Melted Goat's Cheese, on a Toasted Crumpet with Red Onion Marmalade	
Greek Yoghurt & Granola	9.50
Greek Yoghurt, Crunchy Granola, Berry Compote, Pistachio & Mint	

SNACKS & SHARING

Buffalo Cauliflower "Wings"	9.50
Sriracha Mayo	
Korean Fried Chicken Wings	10.50
Rainbow Slaw	
Crab Toasts	12.00
Brown Crab Mayo, Dressed White Crab, Pea Shoot & Apple Salad on Toast	
Tempura Prawns	9.50
King Prawns in a Crispy Batter, Avocado, Mango Salsa & Cajun Mayo	
Salt & Pepper Squid	9.00
Roasted Garlic Aioli	
Charcuterie	15.00
Pickles, Olives, Sourdough, Onions, Jam	
Wedge of Golden Fried Brie	9.00
Mixed Leaves, Cranberry	
Moules Frites	14.00
Steamed Black Mussels with Garlic, Parsley & Lemon Cream Sauce, French Fries	

SIDES

Triple Cooked Chips	5.50
Roast Garlic Mash	6.00
Garlic Bread	5.00
Beer Battered Onion Rings	6.00
Seasonal Slaw	4.00

SALADS

Steak Salad	18.50
5oz Sirloin Steak, Cos Lettuce, Ranch Dressing, Crumbled Blue Cheese, Candied Walnuts, Red Onion, Marinated Cherry Tomatoes	
Greek Salad	14.00
Baby Gem, Balsamic & Thyme Dressing, Feta Cheese, Cucumber, Bell Pepper & Red Onion	
Caesar Salad	12.00
Bacon, Parmesan, Croutons, Caesar Dressing	
Add Grilled Chicken, Hot Smoked Salmon or Grilled Halloumi	6.00

SANDWICHES & TOASTS

Served with French Fries

Sandwich Of The Day	12.50
Served on White, Brown or Gluten Free Bread	
Soup & Sandwich	15.00
A Bowl of Fresh Soup & Chef's Sandwich of the Day	
Grilled Halloumi Sandwich	12.00
Red Onion Marmalade, Confit Tomato	
LKB Club Sandwich	14.00
Grilled Chicken, Streaky Bacon, Baby Gem Lettuce, Tomato & Mayo	
Steak Sandwich	18.50
Chargrilled 5oz Sirloin Steak, Beef Tomato, Horseradish & Rocket	

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	22.00
Beer Battered Fish with Chunky Chips, Homemade Tartare Sauce & Mushy Peas	
Mushroom Tortellini	19.00
Wild Mushroom, Spinach & Fresh Shaved Parmesan	
Italian Fennel Sausage Pappardelle	19.50
Pork Ragu cooked 8 hours with Fresh Grated Parmesan, Tomato, Basil & Garlic	
28 Day Dry Aged Sirloin (10oz)	36.00
Chargrilled with a choice of Sauce, Skinny Fries or Chunky Chips & Mache Lettuce	
Pan Seared Sea Bream	22.00
Crushed New Potatoes, Samphire, Pea Puree	

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 our team