

Sunday Menu

Served from 12.00pm – 9.00pm

Starters

Chefs Soup, Ciabatta Croutons

Mini Frito Misto, Aioli, Roquette

Whipped Goats' Cheese Salad, Textures of Beetroot

Assorted Charcuterie, Pickles, Artisan Bread

Ricotta and Plum Tomato Bruschetta, Aged Balsamic

Chicken and Apricot Terrine, Sweet Onion Relish, Brioche

Salmon Rillettes, Crème Fraiche, Garden Herbs, Lemon

Main Course

Roast Sirloin of Beef, Yorkshire Pudding

Fresh Horseradish Sauce, Duck Fat Roast Potatoes, Red Wine Jus Scented with Thyme

Roasted Loin of Pork, Duck Fat Roast Potatoes, Apple Sauce, Sage Jus

Paprika Roasted Chicken, Duck Fat Roast Potatoes, Sage & Shallot Stuffing, Light Chicken Jus

Summer Vegetable Linguine, Parmesan, Rocket, Crème Fraiche

Pan Fried Loin of Cod, Pea Puree, Confit Tomatoes, Sautéed New Potatoes, Shallot Dressing

Butternut Squash, Cauliflower and Chickpea Tagine, Almond and Apricot Couscous

Roasted Rump of Lamb, Beef Fat Potatoes, Wilted Greens, Harissa

(£3.00 Supplement)

(Selection of Seasonal Vegetables and Roasted Root Vegetables Served with all Main Courses)

Side Orders

Skinny/Thick Chips	3.45	Freshly Baked Bread & Butter	3.45
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Plum Tomato Salad	3.45	Sweet Potato Fries	3.95
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Desserts

Selection of Ice Creams and Sorbets

Passionfruit Eton Mess

LKB House Cheesecake, Berry Coulis

Chocolate and Drambuie Tart, Whipped Mascarpone

Lemon and Raspberry Posset, Shortbread Biscuit

British and Continental Cheese Selection

Biscuits, Fruit Chutney

(£2.00 Supplement)

3 Courses £20.95

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.