

A La Carte Menu

Nibbles

Selection of Artisan Bread (V) Local Butter, Olive Oil & Balsamic Vinegar	4.50
Marinated Olives (G, D, V, VE)	5.00
Spring Onion, Chive & Parmesan Croquettes, Truffle Mayonnaise (G, V)	6.50
Confit Duck & Hoisin Bon Bons, Miso & Sesame Dip	8.50

Starters

Duck Liver & Port Parfait Sticky Fig Chutney, Maple Granola, Sourdough Croutes	9.00
Herefordshire Pork Scotch Egg (D) Bacon Jam, Pea Puree, Herb Dressing	9.50
Autumn Vegetable Soup (D, V, VE) Toasted Pumpkin Seeds, Black Cardamon Oil, Grilled Artisan Bread	7.50
Puy Lentil & Roasted Squash Salad (G, D, V, VE) Fennel, Ricotta & Lemon Dressing	7.50
Peppered Baked Goats' Cheese (V) Beetroot Carpaccio, Herb Crouton, Apple Dressing	8.50
Thai Salmon Fishcakes (G) Lemon Drop Chilli Jam, Cucumber, Coriander & Carrot Salad	9.00
LKB North Atlantic Prawn Cocktail (D) Marie Rose Sauce, Granary Bread, Lemon	10.00
Pan Roasted Scallops (G) Parsnip & Apple Puree, Confit Apple, Parsnip Crisps, Pomegranate	14.00

A 10% discretionary service charge will be added to all bills.

G = Gluten Free, D = Dairy Free, V = Vegetarian & VE = Vegan

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.

Main Course

LKB Fish Pie, Dill Mash	18.50
Cod, Smoked Haddock, Salmon & Prawns, Creamy Bechamel, Green Beans	
Herb Crusted Cod Fillet	21.00
Winter Ratatouille, Sauteed Savoy Cabbage, Lemon Butter	
Pan Roasted Salmon Fillet (G)	21.00
Baby Gem, Samphire & Fine Bean Salad, Warm Potatoes, Beurre Blanc	
Beef & Wild Mushroom Stroganoff (G)	21.00
Braised Garlic & Parsley Rice	
Muscovado & Cinnamon Red Onion Tarte Tatin (D, V, VE)	17.50
Roasted Cashew Hummus, Textures of Beetroot	
Spelt & Pearl Barley Risotto (V)	17.50
Roasted Butternut Squash, Taleggio, Crisp Capers – (Vegan Option Available)	
Poached & Roasted Chicken Breast (G)	19.00
Gratin Potato, Roasted Shallot Cream, Roasted Root Vegetable, Jus	
Crispy Confit Pork Belly (G)	21.00
Braised Red Cabbage, Wholegrain Mustard Mash, Apple Puree, Crackling, Jus	
8oz Red Wine & Thyme Marinated Flat Iron Steak (G)	23.00
Grilled Plum Tomato, Portobello Mushroom, Thick Cut Chips, Watercress – Served Medium Rare	
8oz Locally Sourced Sirloin Steak (G)	28.00
Grilled Plum Tomato, Portobello Mushroom, Thick Cut Chips, Watercress	

Steaks served with a choice of Sauce - Peppercorn, Bearnaise, Garlic Butter

Side Orders

Skinny/ Thick Cut Chips (G, D, V, VE)	4.00
Sweet Potato Fries (G, D, V, VE)	5.00
Winter Ratatouille (G, D, V, VE)	5.50
Sauteed Seasonal Vegetables (G, D, V, VE)	6.00

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