

# LKB All Day Menu

Two Courses 23.00 / Three Courses 28.00

## Pre - Starters

Artisan Bread	4.50	Chilli & Garlic Marinated Olives	5.50
Salted Butter			

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## Starters

### BBQ Beef Brisket Croquettes

Smoked Paprika Aioli

### LKB Soup of the Day

Grilled Artisan Bread, Salted Butter

### Tempura Cod Bites

Caper Tartare Sauce, Lemon

### Tomato & Red Onion Bruschetta

Wild Rocket, Balsamic

### Smoked Haddock Fishcakes

Pickled Cucumber Ribbons, Sweet Chilli Relish

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## Mains

### Grilled Ras El Hanout Chicken Breast

Warm Pearl Cous Cous, Pine Nuts, Artichoke,  
Fire Roasted Peppers, Grilled Pitta Bread

### Grilled Salmon Fillet

Sautéed Potatoes & Baby Spinach, Sauce Vierge

### LKB Fish & Chips

Beer Battered Haddock Fillet, Crushed Peas,  
Tartare Sauce, Thick Cut Chips

### Chargrilled 6oz Beef Burger

Two 3oz Patties served in a Toasted Brioche Bun, Gem  
Lettuce, Tomato, Burger Relish, Seasoned Skinny Fries  
(Add Cheese or Crisp Streaky Bacon 1.50 Each)

### Char Sui Tempeh

Toasted Sesame, Garlic & Chilli Stir-Fry,  
Grilled Pak Choi, Fried Beansprouts

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## Sides

Thick Cut Chips / Skinny Fries	4.50	Toasted Garlic Ciabatta	4.50
Beer Battered Onion Rings	5.00	Mixed Leaf Salad, Lemon Dressing	5.50

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## Desserts

### Selection Of Ice Cream & Sorbets

### Mango & Passionfruit Panna Cotta

Tropical Fruit Salsa, Toasted Coconut, Shortbread

### White Chocolate & Raspberry Cheesecake

Raspberry Coulis, Chantilly Cream, Fresh Mint

### LKB Seasonal Mess

Seasonal Berries, Fruit Puree, Meringue, Chantilly Cream

*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 staff*