THE LALEE

BAR-RESTAURANT

ALA CARTE

12 - 3PM | 5PM - 10PM

COCKTAILS

The Boulevardier- £17
Armorik Whiskey (Fat wash-Butter), Lillet Rouge,
Martini Bitteri

London - £16
Sipsmith VJOP Gin, Sipsmith Vodka,
Sacred Dry Vermouth

STARTERS =

Scottish Langoustine Linguine - £22 chili,lime

Goose liver terrine - £24 Clementine, chestnut Cornish crab* - £24 cauliflower, apple, curry

Tuna tartare- £20
Pickled veg, ponzu dressing(D/F)

Twice baked Montgomery cheese soufflé-£18

walnut, apple, celery (v) (please, allow 10 minutes)

Baby artichoke & truffle salad - £20

(V+)

MAINS =

Cornish turbot - £40
Cauliflower, Romanesco, Rathfinny

Roast Duck Breast*-£44 Celeriac, pickled Blackberries Cep mushroom & ricotta tortellini-£28 basil, hen of wood (v)

Cornish sea bass* - £38 Jerusalem artichoke & borlotti beans (G/F) Beef fillet - £48 Celeriac, truffle, Sprout tops Squash risotto - £28 sage, roasted pumpkin, truffle $(v+) \; (G/F)$

SIGNATURES

Dover sole meunière* - £55 New potatoes, grilled broccoli *(G/F)* Chicken schnitzel - £28 Classic, Holstein or Jäger dressing Veal schnitzel (to be shared for 2) - £80 (includes 2 sides of your choice)
Classic, Holstein or Jäger dressing
800g Bone in Ribeye (to be shared for 2 or 3) £110 (includes 2 sides and Béarnaise sauce)

SIDE DISHES

£7.50 each

Fries $(v+)(D/F)^*$ Zucchini fries (v+)(D/F)

Mixed leaf salad

(v+)(D/F) (G/F)

Mash potato (v) (G/F)*

Grilled broccoli (v+) (D/F) (G/F)

What Lillie wants, Lillie gets! For any dietary requirements or menu requests please ask your waiter.

"Dishes, ingredients and prices are subject to change due to seasonality and product availability"

An optional 15% service charge applies and all prices include VAT. *Sustainable or locally sourced ingredients

(v) vegetarian, (v+) vegan, (D/F) dairy free, (G/F) gluten free