

launceston place

Sunday Menu

Goat's Cheese

Fig, wet walnuts, honey

Parsley and Lovage Soup

Smoked eel, Granny Smith apple
garlic croutons

Scallop

£5 supplement

Jerusalem artichoke, white asparagus, lardo, truffle

Duck Egg

Bacon, hay baked celeriac, hazelnut
lardo, yeast

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Dry Aged Herefordshire Beef

Yorkshire pudding, seasonal vegetables
with red wine sauce

Guinea Fowl

Roasted breast, Rillette, salsify
sprouts and bacon

Cod

Slow cooked fillet of cod, clams,
smoked cod roe, hispi cabbage

Celeriac

Hay baked celeriac, egg yolk, ceps, truffle

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Dark Chocolate

Nemesis, blackberries, cobnuts, rocket

Satsuma

Baked egg custard tart, raisins, honey

Plum

Plum and blackberry fool

Selection of Sorbets

Apricot, raspberry, strawberry and rhubarb

Selection of French and British Cheeses

£8 supplement

(should you wish cheese as an additional course £12.00)

Three Courses

(starter, main course and dessert)

£40.00

Please speak to a member of staff before ordering if you have any allergies or intolerances

A discretionary service charge of 12.5% will be added to your bill

Please note this is a sample menu