

LARK  HILL
RESTAURANT

Table D'Hote Menu

2 Courses £19.95 or 3 Courses £22.95

Starters

Ham hock terrine

Crispy poached egg, pea puree, dressed sweet pea and leaf.

Chefs soup of the day

Warm bread and butter.

Heritage tomato and mozzarella bruschetta

Balsamic and herb oil.

Chicken liver parfait

Toasted crostini, chutney, dressed leaf.

Pan fried crab cake

Asian slaw, dressed leaf.

Mains

8oz ribeye steak

Pont neuf, buttered asparagus, sautéed king trumpet mushroom, blacksticks blue cheese sauce. (£7.95 supplement)

Spice roasted cauliflower

Cauliflower cheese puree, sautéed greens, confit vine tomatoes, herb oil.

Pan fried seabass fillet

Crushed jersey royals, fricassee of peas and broad beans, lemon cream sauce.

Braised pork belly

Crispy pork Bon Bon, Pok choi, carrot puree, sautéed new potato, red wine jus.

Beef and chorizo meatballs

Provençal sauce, pappardelle pasta, pesto.

Pan fried chicken breast

Dauphinoise potato, spring greens, spinach, red wine jus.

Dessert

Vanilla panna cotta

Mango puree, caramelised mango, shortbread crumb.

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream.

Crème brûlée

Fresh blackberries.

Dark chocolate brownie

Orange syrup, hazelnut praline, orange sorbet.

Local cheese board

Crackers, chutney, grapes, celery. (1.95 supplement)