

THE

• Lordleaze •

March
Dinner Menu
6-9pm

HOTEL • RESTAURANT

Bread & Olives, Oil & Balsamic & Butter for 2: £6.50 for 1: £3.50

Starters

Baked Camembert, Cured Meats, Pickles, Bread for 2: £19.95 for 1: £10.50

Parsnip, Celeriac & Apple Soup, Toasted Seeds & Apple Crisps, Bread Roll & Butter £7.95

Somerset Goats Curd, Roasted Red Pepper Dressing, Walnut Salad £8.95

Trio of Duck: Smoked Duck, Confit & Parfait, Honey Soy Dressing, Toast £10.95

Pan-fried King Prawn Tagliatelle, Garlic & Chili Butter £9.95

Wild Mushroom Arancini, Truffled Garlic Mayo, Sun Blushed Tomato Salad £8.95

Main Courses

Prime 8oz Sirloin Steak, Watercress, Onion Rings, Chips, Pink Peppercorn Sauce £27.00

Chicken Ballotine Hunter Style, Spinach, Dauphinoise Potatoes £19.50

Roast Monkfish Tail, New Potatoes & Mussels, Chive & Butter Sauce, Wilted Greens £21.00

Slow Roast Pork Belly, Pork Bon Bons, Roast Potatoes, Stem Broccoli, Celeriac Pure, Cider Jus £19.50

Roasted Cauliflower, Moroccan Spiced Lentils, Spinach, Parmentier Potatoes £15.50

Pub Classics

Char-Grilled 8oz Rump Steak, Garlic Butter, Mushrooms, Tomato, Chips £22.00

Thai Green Curry either Chicken or Vegetable, Rice, Naan Bread £15.00

Fresh Cod in Perrys Cider Batter, Chips, Tartar Sauce, Peas, Salad £16.50

House Cheeseburger, Coleslaw, Salad, Onion Rings, Tomato Chutney, Chips £15.00

Add Pulled Pork: £2.50 Add Bacon: £1.50

Chef's Vegetarian Bean Burger, Coleslaw, Salad, Onion Rings, Tomato Chutney, Chips £15.00

Sides

Halloumi Fries, Sweet Chili Sauce £6.50

Buttered New Potatoes / Sauté Potatoes / Seasoned Chips £3.95

Mixed Salad / Charred Stem Broccoli & Toasted Almonds / Medley of Steamed Vegetables £3.95

Allergen Aware: Please make us aware of any allergies and please discuss with us

Gratuities are at your discretion and are shared in full between the whole team

Puddings		£8.50
Warm Dark Chocolate Brownie, Salted Carmel Ice Cream		
Lemon Meringue Tartlet		
Rhubarb & Clotted Cream Pavlova		
Steamed Apple & Cinnamon Pudding, Custard		
Cheese, 3 West Country Cheeses of your choice served with Crackers & Chutney		£11.50
Additional Cheeses		£2.50
Cornish Brie – mild and creamy brie from Cornwall		
Barbers Vintage Reserve – aged Somerset Cheddar		
Cornish Yarg – buttery hard cheese with a nettle leaf rind		
Devon Blue – sweet and crumbly blue cheese from Totnes		
Stilton – not West Country but excellent Tuxford & Tebbutt blue cheese		
Ice Cream & Sorbets	price per scoop	£3.50
Ice Creams: Chocolate, Vanilla, Mint Chocolate Chip, Salted Caramel, Strawberry, Honeycomb		
Sorbets: Passion Fruit, Mango, Lemon, Raspberry		
Port	Tawny £4.95 / Ruby £3.95 / LBV	£6.50
Pedro Ximenez		£3.50
Fresh Ground Coffee: Americano, Late, Cappuccino, Espresso		£3.25
Pot of Tea: English Breakfast, Earl Grey, Mint, Chamomile, Green, Fruit		£2.95
Irish Coffee		£7.95
Espresso Martini		£10.50

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