

# THE LALEE

## SUNDAY ROAST MENU

2 COURSES £45 - 3 COURSES £55

### — STARTERS —

**BEETROOT CURED  
LOCH DUART SALMON**  
Pickled cucumber, dill yoghurt,  
horseradish

**CAESAR SALAD**  
Croutons, aged parmesan,  
anchovies

**BEEF TARTARE**  
Cured egg yolk, pickled shallots,  
potato crisps

**JERUSALEM ARTICHOKE  
VELOUTÉ**  
Mushroom and truffle duxelles

**TUNA TARTARE**  
Avocado purée, wonton crisps

**PRAWN COCKTAIL**  
Marie Rose, pink grapefruit,  
avocado

### — MAINS —

All served with roast potatoes, seasonal greens, honey glazed carrots and parsnips for the table to share.

**DINGLEY DELL PORK BELLY**  
Apple sauce, Yorkshire pudding

**SLOW ROASTED  
SUTTON HOO CHICKEN**  
Yorkshire pudding, chicken gravy

**ROAST SIRLOIN OF BEEF**  
Yorkshire pudding, red wine jus

**POTATO GNOCHI**  
Delica pumpkin, variegated kale,  
candied walnut, saffron

**BUTTER BAKED CORNISH COD**  
Brassicas, lemon,  
warm tartare sauce

### — SIDE DISHES —

8 EACH

**FRIES**  
Tallow, rosemary salt

**NEW POTATOES**  
Mint butter

**TENDERSTEM BROCCOLI**  
Almonds, chilli

**SPINACH**  
Creamed or steamed

**MASHED POTATO**  
Café de Paris butter

**MIXED LEAF SALAD**  
Vinaigrette

**BLACK FOREST GÂTEAU**  
Guanaja chocolate, cherry sorbet

**STICKY TOFFEE PUDDING**  
Clotted cream ice cream

**COCONUT MOUSSE**  
Mango and passion fruit sorbet

### SELECTION OF BRITISH CHEESE

Chutney and crackers  
(5 supplement)