

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

TUNA TARTARE

Avocado purée, wonton crisps

**JERUSALEM ARTICHOKE
VELOUTÉ**

Mushroom and truffle duxelles

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 GNOCCHI

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

— DESSERTS —

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)

A discretionary 15% service charge will be added to your bill. All prices are inclusive of VAT.
Please inform a member of our team if you have any allergies.