

THE LALLEE

BAR-RESTAURANT

ALA CARTE

12 - 3PM | 5PM - 10PM

COCKTAILS

The Boulevardier - £17 Armorik Whiskey (Fat wash-Butter), Lillet Rouge, Martini Bitteri	London - £16 Sipsmith VJOP Gin, Sipsmith Vodka, Sacred Dry Vermouth
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STARTERS

Scottish Langoustine Linguine - £22 chili, lime	Cornish crab* - £24 cauliflower, apple, curry	Twice baked Montgomery cheese soufflé - £18 walnut, apple, celery (v) (please, allow 10 minutes)
Goose liver terrine - £24 Clementine, chestnut	Tuna tartare - £20 Pickled veg, ponzu dressing (D/F)	Baby artichoke & truffle salad - £20 (v+)

MAINS

Cornish turbot - £40 Cauliflower, Romanesco, Rathfinny sauce	Roast Duck Breast* - £44 Celeriac, pickled Blackberries	Cep mushroom & ricotta tortellini - £28 basil, hen of wood (v)
Cornish sea bass* - £38 Jerusalem artichoke & borlotti beans (G/F)	Beef fillet - £48 Celeriac, truffle, Sprout tops	Squash risotto - £28 sage, roasted pumpkin, truffle (v+) (G/F)

SIGNATURES

Dover sole meunière* - £55 New potatoes, grilled broccoli (G/F)	Veal schnitzel (to be shared for 2) - £80 (includes 2 sides of your choice) Classic, Holstein or Jäger dressing
Chicken schnitzel - £28 Classic, Holstein or Jäger dressing	800g Bone in Ribeye (to be shared for 2 or 3) £110 (includes 2 sides and Béarnaise sauce)

SIDE DISHES

£7.50 each

Fries (v+) (D/F)*	Mixed leaf salad	Mash potato (v) (G/F)*
Zucchini fries (v+) (D/F)	(v+) (D/F) (G/F)	Grilled broccoli (v+) (D/F) (G/F)

What Lillie wants, Lillie gets! For any dietary requirements or menu requests please ask your waiter.

"Dishes, ingredients and prices are subject to change due to seasonality and product availability"

An optional 15% service charge applies and all prices include VAT. *Sustainable or locally sourced ingredients

(v) vegetarian, (v+) vegan, (D/F) dairy free, (G/F) gluten free