

# ALA CARTE

12 - 3PM | 5PM - 10PM

## COCKTAILS

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

## STARTERS

<b>Native lobster* - £28</b> carrot & bergamot (G/F)	<b>Cornish crab* - £24</b> cauliflower, apple, curry	<b>Twice baked Montgomery cheese soufflé*- £18</b> walnut, apple, celery (v) (please, allow 10 minutes)
<b>"Raviolo"-£28</b> White truffle & egg yolk	<b>Beef tartare- £20</b> potato roasti (G/F) (made table side)	<b>Baby artichoke &amp; truffle salad - £20</b> (v+)

## MAINS

<b>Baby Monkfish* - £32</b> Cauliflower, vadouvan (G/F)	<b>Roast Duck Breast* -£44</b> Celeriac, pickled Blackberries	<b>Cep mushroom &amp; ricotta tortellini-£28</b> basil, hen of wood (v)
<b>Cornish sea bass* - £38</b> Jerusalem artichoke & borlotti beans (G/F)	<b>Saddle of Chart Farm Venison* -£45</b> pear, turnip & autumn truffle	<b>Squash risotto - £28</b> sage, roasted pumpkin, truffle (v+) (G/F)

## SIGNATURES

<b>Dover sole meunière* - £55</b> New potatoes, grilled broccoli (G/F)	<b>Veal schnitzel- £80</b> (to be shared for 2) (includes 2 sides of your choice) Classic, Holstein or Jäger dressing
<b>Chicken schnitzel - £28</b> Classic, Holstein or Jäger dressing	

## SIDE DISHES

£7.50 each

<b>Fries (v+) (D/F)*</b> Zucchini fries (v+) (D/F)	<b>Mixed leaf salad</b> (v+)(D/F) (G/F)	<b>Mash potato (v) (G/F)*</b> 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