

THE LALLEE

BAR-RESTAURANT



*“We all eat, and it would be a sad waste of opportunity to eat badly”
Anna Thomas*

AUTUM TASTING MENU £125

*PAIRED WITH WINE £170

Bread and Snacks

Baby artichoke (gf, v+)
truffle salad

*Rathfinny Classic Cuvée, Brut, East Sussex, England

Cornish crab*
cauliflower, apple, curry

*Gavi di Gavi, La Giustiniana, Piedmont, Italy

“Raviolo”
white truffle, egg yolk

*Pouilly-Fumé Les Chailloux, Silex, Chatelain

Saddle of Chart Farm Venison
pear, turnip & autumn truffle

*Fleurie La Madone, Duboeuf

Pink grapefruit mousse (v)
verjus, Cadogan honey ice cream

*Mount Horrocks Cordon Cut, Clare Valley

Tea, coffee & petit fours

An optional course of Artisan cheeses from the British Isles £18.50 pp

Ingredients, dishes and prices are subject to change due to seasonality and availability.

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