

THE LALEE

BAR-RESTAURANT

SUNDAY LUNCH

12.30 - 4PM

2 COURSES £45 - 3 COURSES £60

COCKTAILS

Virgin version of any of the below - £13

Mimosa Al Garibaldi - £16

Freshly squeezed orange juice,
prosecco, Campari,
Italicus Rosoliodi Bergamotto

Brasserie Mary - £18

Grey Goose vodka, in-house
garni spice blend, tomato juice
and Cadogan Bloody Mary stock

Cobalt & Tonic- £16

Butterfly pea flower, Gin No.3,
Elderflower tonic

STARTERS

Soup of the day*

Twice baked Montgomery cheese souffle with celery, apple and mustard dressing

Cornish crab, grapefruit, cucumber

Baby artichoke & truffle salad* (v+)

MAINS

Roast sirloin of beef, glazed carrot, spring greens, Yorkshire pudding* (D/F)

Roast Cornish chicken, asparagus, spring greens, girolles* (G/F)

Sea bream, Jerusalem artichoke & borlotti beans* (G/F)

Squash risotto, sage, roasted pumpkin, truffle (v+) (G/F)

All served with roast potatoes and seasonal vegetables

DESSERT BUFFET

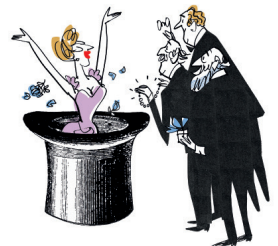
Lemon cake (v) (G/F)

Flan vanilla (v)

Strawberry tart (v)

Rhubarb, timut cake (v)

Coconut, chocolate loaf (v+) (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. *Sustainably sourced or local ingredients

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