# THE LALEE

BAR-RESTAURANT

# **ALACARTE**

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

# STARTERS =

Native lobster\* - £28 Isle of Wight tomato, lemon verbena (G/F)

Orkney scallop ceviche\* - £24 Lime, soy, jalapeño (G/F) (D/F) Cornish crab\* - £24 grapefruit, cucumber

Beef tartare- £20 potato roasti (G/F) (made table side)

Twice baked Montgomery chees soufflé - £18 wallnut, apple, celery (v)

Baby artichoke & truffle salad - £20 (v+)

### MAINS :

Baby Monkfish\* - £32 Cauliflower, vadouvan (G/F)

Line-caught sea bass\* - £38 artichoke, sea vegetables (C/F) Cornish saddle of lamb\* - £38 courgette flower, slow roasted tomatoes (C/F) (D/F)

35 day aged beef fillet\* - £48 smoked bone marrow, baby turnips, cep mushroom (C/F)

Cep mushroom & ricotta tortellini-£28 basil, hen of wood (v)

Squash risotto - £28 sage, roasted pumpkin, truffle (v+) (G/F)

# **SIGNATURES**

Dover sole meunière\* - £55

Jersey royal potatoes, grilled broccoli (G/F)

Chicken schnitzel - £28

Classic, Holstein or Jäger dressing

Veal schnitzel (to be shared for 2) - £80 (includes 2 sides of your choice)
Classic, Holstein or Jäger dressing

# SIDE DISHES

£7.50 each

Fries (v+) (D/F)\*Zucchini fries (v+) (D/F)

Mixed leaf salad

(v+)(D/F)(G/F)

Mash potato (v) (G/F)\*

Grilled broccoli (v+) (D/F) (G/F)

Dishes and ingredients are subject to change due to seasonality and product availability. Prices may change.

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

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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