

THE LALÉE

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 soufflé 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)

ChalkStream trout, pea, broad beans, watercress (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)



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

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. *Sustainably sourced or local ingredients

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