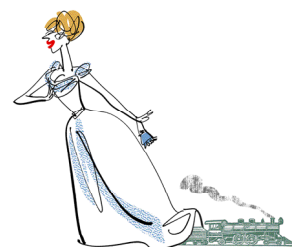


# THE LALEE

BAR-RESTAURANT



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

---

---

## SIX COURSE £115

---

---

\***PAIRED WITH WINE £60**

### *Snacks*

White Fish, Negroni, Watermelon | Tartelet, Goat Cheese, Olives | Zeppola, Stracchino,  
Truffle, Watercress

*\*Cuvée dei Frati Brut NV*

### *Amuse Bouche*

Vitello Tonnato

*\*Lugana Cantina Menegotti, Italy 2023*

### *Primo Piatto*

Raviolini del Plin, Chicken, Yeast, Rosemary

*\*Gavi di Gavi, La Giustiniana, Piedmont 2022*

### *Main Course*

Wagyu beef textures

*\*Brolo Campofiorin Masi Oro, 2020*

### *Pre Dessert*

N....occiola

### *Dessert*

Bonet Astigiano

*\*Recioto della Valpolicella Antolini, 2018*

### *Tea, coffee & petit fours*

**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.

*\*Wine can be sold individually by glass and bottle.*

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