



LA ROCK
RESTAURANT

Starter

Ethical Foie Gras,
fennel, blood orange,
red wine reduction

Goats cheese mousse,
textures of pear, granola

Sea trout, mange tout,
beetroot, dll, yoghurt

Pork belly, cauliflower,
piccalilli

Dessert

Dark chocolate torte,
amaretti, whiskey & honey

Lemon Parfait,
textures of pistachio

Ginger panna cotta,
rhubarb, crumble

British Cheeses, biscuits, grapes
sweet pickle, soured celery

Main Course

Fillet of English beef, onion,
green peppercorn, mustard

Potato latke, creme fraiche,
wild forest mushrooms, truffle

Halibut, gnocchi,
lemon, tarragon veloute

Duo of spring lamb,
wild garlic, pomegranate,
rosemary & garlic

Additions

4.45 pounds each

Crispy minted newpotatoes

Cauliflower Polonaise

Creamed leeks

Dinner

2 courses 63.00 pounds

3 courses 82.00 pounds

FOOD ALLERGIES and INTOLERANCES
Please speak to our staff about the ingredients in
your meal, when placing your order.
Thank you