LA ROCK
RESTAURANT

Starter

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

Goats cheese mousse,
textures of pear, granola

Sea trout, beetroot,
dill, yoghurt

Pork belly, peanut satay,
mooli, soy

Dessert

Dark chocolate mousse,
chilli, orange

Bakewell tart, almond,
Madagascan vanilla creme anglaise

Ginger panna cotta,
rhubarb, crumble

British Cheeses, biscuits, grapes
sweet pickle, soused celery

Main Course

Roast Sirloin of English beef,
Yorkshire pudding,
red wine & onion gravy

Potato latke, creme fraiche,
wild forest mushrooms

Halibut, gnocchi,
lemon, tarragon veloute

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

Lunch Menu

2 courses 49.00 pounds

3 courses 64.00 pounds

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