



LA ROCK
RESTAURANT

Starter

Gressingham duck breast,
peach, chicory, thyme & port

Jersey Royals, English asparagus,
Yorkshire rhubarb

Chalk stream trout, mooli,
ginger, soy & sesame

Pork belly, strawberry,
balsamic, dill

Dessert

Dark chocolate torte,
amaretti, brandy & honey

Mango cheesecake, coconut,
passionfruit, salt roasted macadamia

Tahitian vanilla panna cotta,
ginger, Yorkshire rhubarb

British Cheeses, biscuits, grapes
sweet pickle, soured celery

Main Course

Fillet of English beef, foie du canard,
croustade, Madeira

Flavours of beetroot, hazelnut,
goats cheese

Halibut, sole, St Austell mussels,
fennel, tarragon

Rack of spring lamb,
pea, mint, garlic

Additions

4.45 pounds each

Charred broccoli, edamame peas, nut brown butter

'Ratatouille' - courgette, pepper, tomato, red onion

Duck fat confit potatoes, mustard
(vegetarian option available)

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