

# Getaway Menu

## Pre - Starters

<b>Selection of Artisan Bread (V)</b> Butter, Olive Oil & Balsamic Vinegar	<b>4.50</b>	<b>Marinated Olives (G, D, V, VE)</b>	<b>5.50</b>
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## Starters

<b>Confit Duck &amp; Hoisin Bon Bons</b> Miso & Sesame Dip	<b>Roasted Squash, Feta &amp; Pine Nut Salad (G, V)</b> Wild Rocket, Lemon Dressing
<b>LKB Soup of the Day (D, V, VE)</b> Grilled Artisan Bread	<b>LKB North Atlantic Prawn Cocktail (D)</b> Marie Rose Sauce, Granary Bread, Lemon
<b>Chicken &amp; Apricot Terrine (D)</b> Winter Carrot Chutney, Parsley Oil, Crostini	<b>Salmon &amp; Chive Fishcakes (G)</b> Braised Leeks, Baby Onion & Wholegrain Mustard Fricassee

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## Mains

<b>Spelt &amp; Pearl Barley Risotto (V) – (Vegan Option Available)</b> Roasted Butternut Squash, Parmesan, Crispy Capers	<b>Poached &amp; Roasted Chicken Breast (G)</b> Gratin Potato, Roasted Shallot Cream, Tenderstem Broccoli, Jus
<b>Wild Mushroom Tortellini (V)</b> Wild Mushroom & Tarragon Fricassee, Truffle Oil	<b>Crispy Confit Pork Belly (G)</b> Winter Bubble & Squeak, Spiced Red Cabbage, Rosemary Jus
<b>Grilled Hake Fillet (G, D)</b> Sautéed Potatoes & Baby Spinach, Sauce Vierge	<b>Beef &amp; Wild Mushroom Stroganoff (G)</b> Braised Garlic & Parsley Rice
<b>LKB Fish Pie, Chive Mash</b> Cod, Smoked Haddock, Salmon & Prawns, Creamy Bechamel, Green Beans	<b>8oz Locally Sourced Sirloin Steak</b> Plum Tomato, Thick Chips, Watercress, Peppercorn Sauce <b>(£10.00 Supplement)</b>

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## Sides

<b>Skinny/Thick Chips (G, D, V, VE)</b>	<b>4.50</b>	<b>Garlic Bread (v)</b>	<b>4.50</b>
<b>Sweet Potato Fries (G, D, V, VE)</b>	<b>5.00</b>	<b>Sautéed Leeks &amp; Peas (G, D, V, VE)</b>	<b>6.00</b>

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## Desserts

<b>Selection of Ice Cream &amp; Sorbets (V)</b>	<b>White Chocolate &amp; Raspberry Cheesecake</b> Raspberry Coulis, Fresh Mint
<b>Vanilla Panna Cotta (G, D, V, VE)</b> Spiced Berries	<b>Chocolate and Orange Torte (VE, G)</b> Citrus Cream, Chocolate Crumb

*A 10% discretionary service charge will be added to all bills.  
G = Gluten Free, D = Dairy Free, V = Vegetarian & VE = Vegan  
All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items.  
Please ask a member of the team if you wish to amend any item of a dish.*