

# Weekend Getaway Package Menu

## Nibbles

Selection of Artisan Bread, Local Butter or Olive Oil & Balsamic Vinegar (v)

Marinated Noccerella Olives (D,V,VE)

**£4.00 Each**

## Starters

LKB Soup of the Day, Grilled Sour Dough Bread (D,V,VE)

Crispy Whitebait, Siracha Mayo

Heritage Tomato, Basil & Vegan Feta, Basil Oil, Herb Crostini (D,V,VE)

Perl Las, Sloe Gin Cured Pear, Walnut & Chicory Salad, House Dressing (G,V)

Home Made Shropshire Chicken & Tarragon Terrine, Grilled Ciabatta, Tomato Chutney

## Mains

Primavera Risotto, Lemon Oil, Vegan Cheese Crisps (G,D,V,VE)

Baked Cod Fillet, Chorizo & White Bean Cassoulet, Fondant Potato (G)

Pan Roasted Chicken Breast, Creamed Mash Potatoes, Purple Sprouting Broccoli, Tarragon Butter Sauce (G)

Crispy Herefordshire Pork Belly, Summer Bubble & Squeak, Apple & Cider Sauce, Jus

**8oz Dry Aged Wye Valley Sirloin Steak (G,D)**

Grilled Plum Tomato Portobello Mushroom, Watercress  
Chunky or Skinny Fries & Peppercorn or Bearnaise Sauce

**Supplement £10.00**

## Sides

<b>Skinny/Thick Chips (G,D,V,VE)</b>	<b>3.50</b>	<b>Sprouting Broccoli (G,D,V,VE)</b>	<b>4.00</b>
<b>Heritage Tomato Salad (G,D,V,VE)</b>	<b>4.00</b>	<b>Sweet Potato Fries (G,D,V,VE)</b>	<b>4.00</b>
<b>New Potatoes (G,D,V,VE)</b>	<b>3.50</b>	<b>Onion Rings (D,V)</b>	<b>3.50</b>

## Desserts

Selection of Ice Cream & Sorbets

Tiramisu (v)

Lemon Posset, Shortbread (v)

Summer Berry Eton Mess (v)

Selection of Welsh & Continental, Orchard Fruit Chutney, Crackers, Grapes (Supp. 2.00)

*A 10% discretionary service charge will be added to all bills.*

*All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food item*

*Please ask a member of the team if you wish to amend any item of a dish.*