

LOLA'S

This week's wine by the glass :

2001 Saumur Champigny Domaine des Roches Neuves 175ml glass 5.75

100% of pure Loire Valley Cabernet Franc for a peppery and delicate wine.

Light body and fresh finish.

Why not try a wine or sherry flight ? – please see the wine list

Summer minestrone with pesto 4.75

Sizzling prawns with parsley, chilli and garlic 7.50

Terrine of Greek salad with tomato & basil 6.50

Pan-fried foie gras with confit duck leg cake, orange & grape salad 8.50

Scallop with pink lentil crust, sweetcorn puree & shellfish oil 7.50

Sweet potato pancake with smoked salmon, crème fraiche and Avruga caviar 8.50

Tagliatelle of courgettes with peas and pepperonata, green salad 13.50

Wild Scottish halibut, braised fennel, pea puree and tomato fondue 15.50

Wild seatrout with feta, courgette fritters and rocket pesto 14.50

Elwy valley rump of lamb with peas, broad beans & Jersey Royals 15.50

Polenta crusted veal, Ortiz tuna mayonnaise, fennel & vine tomatoes 16.50

Rump steak, Caesar salad and chips 13.50

Valhrona truffled chocolate terrine with grilled peach & amaretti cream 5.50

Crème brulee with chocolate chip cookies 5.25

Lime cheesecake & blueberries 4.75

Eton mess 4.50

Raspberry and vanilla semi freddo with basil crisp 4.50

British Isles cheese slate 8.00

£1.50 cover charge per person

VAT is included, Service is not included except on parties of 5 + (optional 12.5%)

To the best of our knowledge, no GM ingredients are used in our dishes.

Some dishes may contain nuts

Lola's Private room can seat up to 16 guests.