

# LONSDALE

## Dinner menu

### Starters

Velouté of Jerusalem artichokes, truffle oil	5.75
Seared king scallops, chorizo, avocado, sweet chilli	8.95
Wild mushrooms on toast, poached duck egg and truffle oil	6.50
Honey roasted figs, caprino goat's cheese, rocket and toasted walnuts	5.95 / 8.95
Spiced aubergine salad, tzatziki with Mint and Chilli flatbread	5.75
Salt and pepper squid with spiced salt, chilli and lime	7.75
Carpaccio of Welsh black beef, bitter leaves, caper and lemon vinaigrette	8.95/13.50

### Mains

Grilled Welsh black Bavette steak, pommes frites, wild salad and sauce bordelaise	13.25
Dover sole with new potatoes and salsa verdé	12.50
Fillet of wild seabass, parsley, shaved red onion and black olive salad with anchovy dressing	14.75
Roasted rump of Norfolk lamb with crushed celeriac, pancetta, chilli and rosemary	15.75
Blue fin tuna 'au poivre', extra virgin pomme puree	15.50
Risotto of roasted butternut squash, wilted rocket, sage and parmesan	9.50
Confit of Old Spot belly pork with caramelised apples, thyme jus and mash	13.25
Lonsdale wild side salad of French beans, artichoke hearts and roasted pine nuts	7.25

### Sides

Pommes frites	3.50/ 6.95
Green salad	3.50

### Desserts

Bitter chocolate and orange Petit pot, cookies	5.75
Gratin of apricots, lemon curd ice cream	5.75
Sticky toffee pudding with butterscotch ripple ice cream	6.25
British farmhouse cheese with chutney and crackers	7.25