

The Lescar Sample Menu

Lemon & thyme infused olives £3 (ve)

Bread board - warm sourdough boule with butter £3.75 (v)

Starters & sharers

Lemon & thyme infused olives £3 (ve)

To share - vegetable patch - chargrilled asparagus, rosemary & lemon breaded courgettes, olives, sun dried tomatoes, curried beans, garlic-studded melting camembert, spicy cauliflower fritters, houmous and crudités £20 (a, v)

Chicken & sauternes parfait served with hazelnuts and toasted sourdough £5 (a, n)

Roasted cauliflower, aubergine and butternut squash with golden raisins & pomegranate, served on toasted ancient grain bread £5 (ve)

Devon crab on toasted sourdough with avocado £6.75

To share - the hipster - chicken lollipops, chorizo & halloumi skewers, chicken katsu fingers, mini jacket potatoes, corn chips, tobacco onions, drizzled with hot cheese sauce and guacamole £26

To share - vegetable patch - chargrilled asparagus, rosemary & lemon breaded courgettes, olives, sun dried

tomatoes, curried beans, garlic-studded melting camembert, spicy cauliflower fritters, houmous and crudités £20 (a)

Beef carpaccio served with capers and celeriac remoulade £6.75

Salads & light mains

Chargrilled halloumi rainbow salad with ribbons of carrots and courgettes, red pepper, pumpkin seeds, chickpeas and avocado £9.50 (v)

Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons £9.50

Seared tuna rainbow salad with ribbons of carrots and courgettes, red pepper, pumpkin seeds, chickpeas and avocado £12.25

Seared tuna served on a bed of fine beans, sun dried tomatoes, olives and red onion £12.25

Main courses

Fish & chips - line caught cod, ale-battered, served with triple-cooked chips, mushy peas and tartare sauce £10.25 (a)

21-day aged sirloin steak, mini Yorkshire puddings filled with caramelised onions, triple-cooked chips and a horseradish butter £14

Handmade British beef burger in a brioche bun with

*bacon and melted cheese, served with a gherkin and fries
£10.50*

*Handmade chicken Kiev, creamy mash and cavolo nero
£9.50*

*Confit duck leg served with beluga lentils, creamy mash
and cavolo nero £12.50*

*Smoked beetroot tart with ribbons of carrots, courgettes
and celeriac, served with a citrus dressing £9 (ve)*

*Lamb duo - pan-roasted lamb rump & pulled shoulder pie
on French beans, leeks and garlic, served with a red wine
jus £14.50*

Sides

Onion rings £2.50 (a)

Sweet potato fries £3.25

Watercress & shaved hard cheese salad £3.25

Seasonal vegetables £3.25

Coleslaw £2.50

Desserts

*British cheese board including cornish blue, Wensleydale
with cranberry, Sandham's crumbly Lancashire and St.
Helen's Farm goat's cheese, served with celery, savoury
biscuits & red onion chutney £6.75 (v)*

Lemon tart with raspberries £5

*Warm chocolate brownie served with hazelnut ice cream
£5 (v, n)*

*To share - an almond choux pastry ring filled with
chocolate cream, served with hot chocolate sauce and
hazelnut ice cream £11.25 (n)*

*Rhubarb & ricotta cheesecake with strawberry compote
£5.25*

*(a) contains alcohol, (v) vegetarian, (ve) vegan, (n)
contains nuts*