

La Mar

NIBBLES

Pork belly bites, spiced apple jam	gf/df	8
Curried crispy mussels, crab aioli	gf/df	8
Goats curd bruschetta, honey roasted figs, chimmi churri	v	8

STARTERS

Scallops, cauliflower, pancetta, nasturtium	gf	15
Crab taco, apple, mooli, tomato		14
Rabbit terrine, pear, wild mushroom, endive	df	13
Curried haddock, quail egg, puffed rice, pickled shallots	gf/df	13
Smoked duck carpaccio, orange, lotus root crisps	gf/df	14
Beetroot cheesecake, cashew nut crumble, honey and shallot puree	v	12

MAINS

Rump of Beef, ox cheek sausage roll, braised carrot, celeriac puree, red wine jus		35
Confit chicken breast, pickled wild mushrooms, truffle mash, tenderstem broccoli, tarragon oil, red wine jus	gf	28
Prawn and pumpkin ravioli, burnt lemon, samphire, prawn bisque		33
Roasted monkfish, celeriac fondant, carrot and orange puree, sea herbs	gf	34
Cauliflower steak, roasted aubergine, wild mushroom, smoked carrots, sprout tops, curry emulsion	vg	28

SIDES

Dauphinoise	gf	7.5
Truffle mash	gf	7.5
Buttered autumn greens	gf	7.5
Peas, sprouts and bacon	gf	7.5

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DESSERTS

Chocolate mousse, dark cherry, kirsch Chantilly	gf	13
Poached pear, white chocolate, granola, candied kale	gf	12
Orange crème brulee, spiced biscuit, Cointreau roasted peaches		12
Apple frangipane, pecans, stem ginger ice cream		11
English cheeseboard, artisan crackers, seasonal chutney		15