

# La Mar

## SPRING DINNER MENU

### STARTERS

- 10 Curried root vegetable soup, citrus yoghurt, dukkha crumb, our own bread and house butter
- 13 Crispy duck, orange, pickled spring onion, red cabbage yoghurt slaw, honey dressing  
*Pair with our Sauvignon or Pinot Noir*
- 10 Blue cheese and mushroom “doughnuts”, beetroot puree, walnut crumble
- 12 <sup>GF/DF</sup> Cured salmon, caper popcorn, dill vinaigrette, red pepper emulsion
- 15 <sup>(DF)</sup> Scallops, black pudding, apple  
*Pair with our Picpoul de Pinet*

### MAINS

- 30 <sup>(DF)</sup> Duo of pork, braised belly, seared fillet, crispy kale, artichoke, caramelised shallots, red wine jus
- 34 Aged beef sirloin, roasted squash, beer braised red onion, confit garlic mash, rosemary tapioca cracker, red wine jus  
*Pair with our Malbec*
- 26 Confit chicken breast, parmesan arancini, tomato, olive and basil sauce, marinated courgette, parmesan crisp
- 24 <sup>GF</sup> Green thai fish curry, sticky rice, red cabbage yoghurt slaw, smoked peanuts
- 30 <sup>GF</sup> Line caught Skei cod fillet, mussels, sea herb salad, cucumber gel, saffron beurre blanc  
*Pair with our Chardonnay*
- 20 <sup>GF</sup> Wild mushroom, squash and spinach risotto, pesto oil, parmesan crisp

### SIDES FOR TWO

- 7.5 <sup>(DF)</sup> Herby buttered new potatoes
- 7.5 <sup>GF</sup> Confit garlic mash potato
- 7.5 <sup>(DF)</sup> Buttered seasonal greens
- 7.5 <sup>(DF)</sup> Honey and thyme roasted carrots and celeriac

*\*THE DISHES WITH (DF) CAN BE MADE DAIRY FREE, SO PLEASE ASK VEGAN DISHES AVAILABLE, PLEASE ASK OUR TEAM FOR MORE INFORMATION*

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## SPRING LUNCH MENU

### STARTERS

- 10 Curried root vegetable soup, citrus yoghurt, dukkha crumb, our own bread and house butter
- 12 Crispy duck, orange, pickled spring onion, red cabbage yoghurt slaw, honey dressing
- 11 Crispy squid and cuttlefish, lemon garlic aioli  
*Pair with our Prosecco*
- 10 Sun blushed tomato and parmesan arancini, red pepper salsa

### LUNCH DISHES

- 16.5 Prawn, chorizo and tomato gratin, garlic croutons, dressed crunchy salad  
*Pair with our Côte Mas Rosé*
- 14 Turmeric fish goujons, pea and watercress puree, charred lemon, minted bean salad
- 13 Pulled chicken, pesto, sun blushed tomatoes, parmesan on toasted focaccia
- 13 Portobello mushroom Welsh rarebit, chutney, watercress
- 18 Moroccan lamb rump, spiced cous cous, pomegranate, yoghurt dressing

### BIG PLATES

- 30 <sup>GF</sup> Aged beef sirloin, triple cooked chips, plum tomato, portobello mushroom, spinach  
<sup>GF</sup> *Peppercorn sauce, bearnaise butter or port and stilton +£3*  
*Pair with our Shiraz*
- 20 <sup>GF</sup> Wild mushroom, squash and spinach risotto, pesto oil, parmesan crisps
- 20 Mussels of the moment, our own bread  
*Pair with our Picpoul de Pinet*
- 26 Confit chicken breast, parmesan arancini, tomato, olive and basil sauce, marinated courgette, parmesan crisp
- 24 <sup>GF</sup> Green thai fish curry, sticky rice, red cabbage yoghurt slaw, smoked peanuts

### SIDES FOR TWO

- 7.5 <sup>(DF)</sup> Herby buttered new potatoes
- 7.5 <sup>GF</sup> Confit garlic mash potato
- 7.5 <sup>(DF)</sup> Buttered seasonal greens
- 7.5 <sup>(DF)</sup> Honey and thyme roasted carrots and celeriac

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## TIPPLES

- 15 Joseph Perrier “Cuvee Royale” Champagne Brut NV 125ML
- 5.5 “Allhambra reserva” Premium Spanish lager Beer
- 9.5 Passionfruit Martini

## NIBBLES

- 7.5 Our own bread, whipped butter, olive oil and balsamic
- 5 <sup>GF/DF</sup> Mixed olives
- 6 <sup>GF/DF</sup> “Giant” Losada Gordal olives
- 6 <sup>GF</sup> Iberico salami, Manchego, guindilla peppers
- 8 <sup>GF/DF</sup> Crispy mussels, confit garlic aioli
- 8 <sup>GF/DF</sup> Pork belly bites, apple jam
- 6 <sup>GF/DF</sup> Baba ghanoush and Hummus
- 3.5 <sup>GF/DF</sup> Mixed nuts

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## DESSERTS

- 10 White chocolate crème brulee, shortbread, berry gel
- 10 Treacle steamed pudding, stem ginger ice cream, candied almonds, brandy snap  
*Pair with our Armagnac +3*
- 10 Caramelised rice pudding, blackberry, ginger crumble
- 10 Chocolate millionaire, honeycomb, raspberry sorbet  
*Pair with our Tawny Port +3*
- 10 Vegan chocolate brownie, chocolate soil, fresh berries, vegan vanilla ice cream, red wine syrup
- 15 English cheeseboard, artisan crackers, seasonal chutney

## DIGESTIFS

- 5.6 Taylors 10 year old Tawny Port  
*Blackberries, blackcurrant and damson with a hint of oak rounding of the edges*
- 5.5 Remy Martin VSOP Brandy  
*Silky brandy with apricots, peach and a hint of liquorice*
- 4 Tosolini Limoncello  
*The classic Italian liqueur, perfect for cleansing the pallet*
- 5 Highland Park 12 year old Whiskey  
*Zesty with a natural amber colour, spicy but mellow*
- 4.9 Woodford Reserve Whiskey  
*Vegan, Vegetarian comprises of 200 detectable flavour notes from bold grain and wood*
- 9.5 Bar Buoy Espresso Martini