

STARTERS

Miso, Ginger-glazed Pork Belly
& Pomme Purée
10.00 GF

Roasted Beets
Toasted Pecan, Balsamic Glaze
& Microgreen Salad **VG**
9.00

Grilled Goat's Cheese
Caramelised Red Onion, Toasted
Walnuts & Sesame Seed Dressing **GF**
9.00

Home-made Duck Liver Pâté
Sun-dried Tomato, Rosemary Bread,
Orange & Plum Chutney
9.00 GF

Crab Mousse
Pickled Clams, Ginger
& Cucumber
10.00

Freshly-made Soup of the Day
Served with a warm Bread Roll
Please ask your server for today's flavour
8.00

SIGNATURE STARTERS

Salt & Pepper Calamari
Smoked Garlic, Tarragon, Dill Aioli & Seasonal Garnish
10.00

Pan-seared Scallops
Roasted Cauliflower Purée, Crispy Pancetta Crumb & Dukkah
15.00 | 7.00 Supplement

MAINS

Roast Suprême of Chicken
Filled with Spinach, Wrapped in Prosciutto,
Served with Dauphinoise Potatoes, Seasonal
Vegetables & Dijon Cream Sauce **GF**
18.00

Braised Prime Featherblade Steak
Horseradish Pomme Purée, Red Wine Jus
& Seasonal Vegetables **GF**
18.00

Roasted Rack of Lamb
Peas, French Beans, Edamame Ragu,
Salsa Verde & Fondant Potato **GF**
31.00 | 11.00 Supplement

STEAK

8oz Prime Ribeye Steak
27.00 | 8.00 Supplement

Minute Steak
19.00

8oz Prime Fillet Steak
33.00 | 14.00 Supplement

All served with Skin-on Fries,
Grilled Cherry Tomatoes & Rocket Salad **GF**

Surf & Turf
Char-grilled 8oz Prime Fillet Steak served with King Prawns,
Calamari, Dauphinoise Potatoes & Lemon-garlic Butter **GF**
36.00 | 16.00 Supplement

BURGERS

Home-made 8oz Beef Burger
Skin-on Fries, Brioche Bun, Onion Marmalade,
Crispy Pancetta, Onion Rings & Seasonal Leaf Salad
17.00

Home-made Surf & Turf Burger
Skin-on Fries, King Prawns, Brioche Bun, Onion
Marmalade, Crispy Pancetta & Seasonal Leaf Salad
18.00

Beyond Vegan Burger
Skin-on Fries, Vegan Brioche Bun & Onion Marmalade **VG**
16.00

SEAFOOD

Pan-seared Fillet of Plaice
Capers, Brown Shrimps
& Sautéed Baby Potatoes
20.00

Supreme of Scottish Salmon
Dauphinoise Potatoes, Dill White
Wine Sauce, & Seasonal Vegetables
20.00

Grilled Sea Bass Fillet
Crayfish & Prawn Bisque Risotto **GF**
20.00

Seafood Linguini
King Prawns, Calamari, Clams, Chilli,
Cherry Tomato & Spring Onion
VG available
20.00

Grilled Tuna Steak
Sun-blushed Tomato, Braised Fennel, Olives, Green Beans & Baby Potatoes **GF**
28.00 | 7.00 Supplement

VEGAN OPTIONS

Crispy Tofu Thai Green Curry
Basmati Rice & Crispy Kale **VG GF**
16.00

Roasted Butternut Squash
& Sage Risotto
V GF (VG available)
16.00

SALAD

Caesar Salad
Traditional Caesar Dressing, Baby Gem,
Herby Croûtons, Red Onion & Parmesan
13.00

Choose from
Chicken **+4.00**
Minute Steak **+4.00**
Salmon **+4.00**

SIDES

Spring Vegetables **5.00**
Onion Rings **5.00**
Sweet Potato Fries **6.00**
Garden Salad **5.00**
Skin-on Fries **5.00**

Meet Me at
Est.
1912

SEASONS

By

THE LANSDOWNE

