

launceston place

Dinner Menu

Smoked duck and wild herb salad

West coast scallops roasted with aromatic herbs from the coast line

Beef tartar, Worcestershire sauce, beer, spelt

Wild sea trout, Isle of Wight tomatoes, pickled cucumber, basil

Courgette and crab ragout, smoked rosemary

Somerset truffle risotto

(£15.00 supplement)

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Rose veal rump, nettles, pickled mushrooms

Denham Castle lamb, Charlotte potatoes, wild garlic

Hot smoked halibut with wild fennel

Baked lemon sole, brown butter, samphire, early potatoes

Spinach and homemade ricotta, nutmeg, artichokes, sage butter

Tamworth suckling pig, radishes, potato puree, sweet cicely

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Rice pudding soufflé, raspberry ripple ice cream

(please allow 20 minutes)

Lavender set cream, English sparkling wine

(for two)

Apple tart, home made clotted cream

Warm smoked dark chocolate, Laphroiag whisky ice cream

Please inform your waiter should you have any special dietary requirements.

Includes VAT at 17.5%. This menu is suitable for parties of up to 6 diners.

Your bill will be left open for you to leave a gratuity at your discretion.

For groups of 8 people or more, a discretionary service charge will be added

Launceston Place complies with the hospitality industry's voluntary code of practice.

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Rhubarb and custard

Cheese from the trolley
(£8.00 supplement)

£45.00 three courses

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