



## THE LISMOYNE HOTEL

### Starters

Homemade Soup of the Day

£6.00

Chicken Liver Pate served with Onion Chutney

£8.50

Smoked Mackerel with a Beetroot Salad

£9.00

Ham Hock, Olive Bread with Piccalilli

£8.50

Smoked Chicken Salad with Croutons

£8.50

Wild Mushroom Bruschetta with a Crisp Egg with Rocket and Parmesan Salad

£8.50

Heritage Tomato and Roasted Red Pepper Terrine

£7.50

Pork Belly with Pea Puree Black Pudding Bon Bon and Apple Crisp

£8.50

Red Onion Goats Cheese Fig Tart with Rocket and Balsamic Dressing

£8.50

Duck Egg Yolk Ravioli with Asparagus Parmesan with a Hollandaise Sauce

£9.00



## THE LISMOYNE HOTEL

### Mains

8oz Ribeye Steak, Cherry Vine Tomatoes, Sautéed Mushrooms, House Chips (GF) £21.00

10oz Sirloin Steak, Cherry Vine Tomatoes, Sautéed Mushroom, House Chips (GF) £21.00

10oz T-Bone Steak, Cherry Vine Tomatoes, Sautéed Mushroom, House Chips (GF) £24.00

Available on request; Peppercorn Sauce, Garlic Butter, Jus £1.50

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Shiitake Mushroom Fritters with Roasted Baby Vegetables and a fondant potato (vg) £14.00

Butternut Stilton Pappardelle £14.00

Vegan Tofu, Chestnut and Thyme Pithivier with Seasonal Vegetable and a

Roasted Tomato Sauce £18.50

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Sea Bass, Roasted Crushed New Potato Cake Cauliflower, King Oyster Mushroom, with a Salsa Verde (GF) £18.50

Pan roasted Cod, Sautéed Potatoes, Green Beans, Seafood and Chorizo butter (GF) £19.00

Squid Ink Risotto with a Seafood and Chilli Butter £19.00

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Pan roasted Chicken, Sautéed Potatoes, Seasonal Vegetables and Mushroom Sauce (GF) £18.50

Honey Roasted Duck Breast with Fondant Potato Seasonal Vegetables with a Blueberry Jus

£19.00

Trio of Lamb with Herb Creamed Potato Seasonal Vegetables with a Red Wine Jus

£20.00

### Sides

Mash potato £3.50

Roast potatoes £4.00

Fries £3.50

House chips £4.50

Stilton glazed tender stem broccoli £4.50

Fine green beans £4.50



## THE LISMOYNE HOTEL

### Desserts

Sticky Toffee Pudding with Homemade Vanilla Ice Cream or Custard

£7.00

Chocolate Salted Caramel Tart with Homemade Vanilla Ice Cream

£7.00

Fresh Fruit Cheesecake with White Chocolate Crumb and homemade Vanilla Ice Cream

£7.00

Berry and Almond Tart with Berry Coulis

£6.95

Coconut Pana Cotta with Shortbread Biscuit and Black Forest Sorbet

£7.00

Eton Mess

£7.00

Banoffee Tart with Raspberry Sorbet

£7.00

Cassis Delice with Cassis Sorbet

£7.00

Treacle Tart with Crème Fraiche Sorbet

£7.00

Roasted Rum Pineapple Tarte Tatin with a Coconut Foam and Mango Sorbet

£7.00

Rhubarb and Custard Brulee

£7.00

Selection of Continental and English Cheeses, Chutney, and Crackers

£9.00

