



# Restaurant Eighty-Six

at The Lismoyne

## Sunday Lunch

2 course £21.95 3 course £26.95

### NIBBLES

Mixed olives £3.50

Sweet chilli chipolatas (g) (se) (p,n) £4.50

### STARTERS

Soup of the day (g) (v)  
warm homemade bread

Crayfish and avocado cocktail (f, m, e, g)\*  
homemade bread

Beetroot and burrata (m,su,v,n,vg)  
rocket, cashew and basil pesto

Chicken liver parfait (m,e,g,\*)  
fig chutney, sourdough toast

Crispy cauliflower (g,so,su)  
gochujang dip

### ROASTS

Rolled belly of Hampshire Hog

Supreme of Corn Fed Chicken

Sirloin of matured Beef

Slow braised shank of Lamb

Classic Nut Roast n,vg,g

Trio of meats (£5.00 Supplement)

Junior roast, beef/chicken £8.95

All roasts served with thyme roast potatoes,  
Yorkshire pudding (m,e,g),  
seasonal vegetables

Catch of the day  
please ask for details

### SIDES

Vegetable medley £3.00

Cauliflower cheese (e,m) £3.50

Extra Yorkshire (e,g,m) £2.50

### DESSERT

Lemon meringue pie, double cream (e,g,m)

Triple chocolate salted caramel brownie, vanilla ice cream (gf,e,m)

Sticky toffee pudding, crème anglaise (e,g,m. vg option)

New York cheesecake, toffee fudge ice cream (e,g,m)

Selection of local cheese, with homemade chutney, and crackers (m,g,\*)(supplement of £5.00)

Menu content abbreviations for your information:

Ce -celery C - crustaceans E - egg F - fish G - cereals containing gluten

L - lupin M - milk & dairy Mo - molluscs Mu - mustard N - tree nuts

P - peanuts Se - sesame Sh - shellfish So soybeans Su - sulphur dioxide & sulphites

Vg - vegan V - vegetarian \* can be adapted to gluten free



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## WHITE WINE

Parini Pinot Grigio delle Venezie £6.70 £8.70 £24.50

Italy  
Distinctive nose of wild flowers, with touches of honey and banana: soft, fresh and lively with notes of ripe pear.

Waipara Hills Sauvignon Blanc, £6.80 £8.80 £28.50

New Zealand  
Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes.

Bespoke Chenin Blanc, Western Cape £5.80 £7.80 £22.00

South Africa  
Lively fruit-led, with a typical richness to the palate.

Los Romeros Sauvignon Blanc, £5.70 £7.70 £21.50

Central Valley, Chile  
Fragrant aromas of lemon and gooseberries with a zesty finish.

Casa Albali Verdejo-Sauvignon Blanc, £5.60 £7.60 £22.00

Valdepeñas, Spain  
A refreshing aromatic wine: shows notes of apple and tropical fruit.

Orgullo White, Castilla £5.80 £7.80 £26.00

Spain  
Shows an exotic bouquet with notes of fresh passion fruit and a zesty finish.

Valpolicella Classico, Bolla £7.40 £9.60 £28.00

Italy  
A tremendous trio of traditional grapes all showing ripe round berry fruits and a liquorice hint.

Los Romeros Merlot, Central Valley £5.70 £7.70 £21.50

Chile  
Soft, warm and smooth red with lots of blackcurrant and plum fruits and a dash of spice.

The Guv'nor, Spain, Felix Solis £5.70 £7.70 £22.50

Spain  
Shows plenty of rich, ripe, sweet red and dark fruit flavours and a juicy finish.

Cullinan View Pinotage, Western Cape £6.70 £8.70 £24.00

South Africa  
Rich, full and spicy with good levels of fruit aromas and flavour, made with South Africa's own grape variety.

## ROSÉ WINE

Los Romeros Merlot Rosé, £5.00 £7.70 £21.50

Central Valley, Chile  
Bright raspberry and strawberry aromas with pleasant blackcurrant flavours make this a soft easy drinking wine.

Wicked Lady White Zinfandel, £6.60 £8.60 £23.50

California, USA  
Medium-sweet, with delicious raspberry and strawberry flavours.

Parini Pinot Grigio Rosato delle Venezie £6.80 £8.80 £24.50

Italy  
Soft, coppery-pink rosé: delicate and fruity bouquet: soft and fresh on the palate.

## RED WINE

Marqués de Morano Rioja Crianza £7.10 £9.10 £26.00

Spain  
Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style of Tempranillo.

Fleurie, Pascal Clément £34.00

France  
The name Fleurie aptly describes the fresh, floral style of the wine.

Hardys The Riddle Shiraz-Cabernet, £7.10 £8.60 £24.00

South Eastern Australia  
Spicy pepper, raspberry and cherry of the Shiraz and the blackcurrant, capsicum and mint of the Cabernet. Lightly oaked, soft and mellow.

Côtes du Rhône, Gentilhomme, Ogier £7.30 £9.10 £26.00

France  
This specialist House creates a distinctive fuller-bodied berry style with mellow spiciness from time in oak barrels.

Lunaris by Callia Malbec, San Juan £7.30 £9.10 £26.00

Argentina  
Enticing aromas of cherry, plum with a background of warming spice, with freshness to the finish.

## SPARKLING WINE

Da Luca Prosecco £7.00 £28.50

Italy  
Pear and peach fruit on a lively, yet soft and generous palate.

Rondel Brut, Cava £24.00

Spain  
Full of appley fruit-filled bubbles.

Louis Dornier et Fils Brut Rosé £45.00

France  
Delicious summer-berry fruit aromas with citrus undertones and a fresh lingering finish.

Louis Dornier et Fils Brut £55.00

France  
A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.

125ml measure available upon request

### \*Food Allergies & Intolerances\*

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink.

for the facts [drinkaware.co.uk](http://drinkaware.co.uk) MCI13620