

launceston place

Market menu

Oven Baked winter vegetables

caramelised endive, honey, mustard and truffle emulsion

Roast English pigeon

42hours cooked bacon, goat's cheese and confit leg raviolo with white balsamic

Roasted scallops

glazed pork belly, celeriac and textures of apple

Crispy hen's egg

slow cooked wings, leek and potato velouté, fresh black truffle

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Pork neck fillet

glazed belly, cumin pickled cabbage, salt baked celeriac and a pork cider jus

Cod fillet

milk poached, English rarebit, cauliflower, poultry juices infused with rosemary and salt cod croquettes

Baked Cornish lemon sole and scallops

brown shrimps, samphire, charlotte potatoes

32 day aged beef rump

larded with horseradish and wild herbs, marrow and truffle bonbon
flaked shin and consommé

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Valrhona chocolate soufflé

praline ganache, dark chocolate sorbet

Baked English custard

poached rhubarb with apple and ginger ice cream

Caramel chocolate mousse

carpaccio of poached pear with cumin caramel
Breton pastry and pear sorbet

Cheese selection

(£5.00 supplement)

Three Courses £46.00

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

Two courses available at lunch only.

Includes VAT at the prevailing rate. This menu is suitable for parties of up to 6 diners.

A discretionary service charge of 12.5% will be added to your bill.