

launceston place

Early Dinner Menu

Marinated Sea Trout

mooli and cucumber,
sesame and oriental dressing

White Polenta Bonbon

Isle of Wight tomatoes, barbecued asparagus
pata negra lardo

Duck Egg

slow cooked bacon, pea cappuccino
cured foie gras

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Black Leg Chicken

breast and leg, buttered Portwood asparagus
Jersey royals and sautéed wild garlic

John Dory

fresh linguini pasta, brown shrimp,
crab sauce infused with tomato and sea purslane

Portobello Mushroom

smoked sweet corn, compressed lettuce
Parmesan bonbons and aged Sherry vinegar caramel

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Cheesecake

gariguettes strawberries, peanut nougatine
and strawberry jus

Manchester Tart

baked custard, fresh raspberries
and coconut sorbet

Cheese Selection

£8.00 supplement

(should you wish cheese as an additional course £12.00)

Three Courses **£40**

Including a glass of house red or white wine

Please speak to a member of staff before ordering if you have any allergies or intolerances

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

Please note this is a sample menu