

launceston place

Lunch Menu

Egg

Vichyssoise | Foie Gras

“Jellied” Octopus

Burnt Apple | Tapioca | Ink

Lamb Neck

Tarragon | Daikon

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Burnt Leek

Eel | Chive | Crouton

Hake

Cauliflower | Kaffir Lime | Vanilla

Lamb Belly

Cucumber | Olive

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Orange

Chocolate | Almond

Soufflé

Coffee | Anise

Cheese Selection (£8 supplement)

Should you wish cheese as an additional course £12

Two Courses £25

Three Courses £29

Menus might be subject to changes due to seasonality and produce availability
Please speak to a member of staff before ordering if you have any allergies or intolerances.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.
A discretionary service charge of 12.5% will be added to your bill
Please note this is a sample menu.