

launceston place

Dinner

Celeriac

Mint | Pecorino | Ragout
v, VG

Lobster

Celery | Yuzu

Pigeon (£8 supplement)

Puff Pastry | Blackberry | Jus

Veal Cheek

BBQ Aubergine | Dates

—

Burnt Leek

Octopus | Chive | Sourdough
v, VG

John Dory

Artivhoke | Lemon Balm | Green Zebra

Preso Iberica

Carrot | Cracker

Lamb

Anchovy | Black Garlic | Smoked Yoghurt

Grouse (£10 supplement)

Salsify | Chocolate | Parfait

—

Pistachio

Soufflé la Tante Claire

Pear

Maple | Pecan | White Chocolate

Tart

Cherry | Tonka Bean

Cheese Selection (£8 supplement)

Should you wish cheese as an additional course £12

Two Courses £55

Three Courses £65

V= Vegetarian (or can be done) VG= Can be done Vegan

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.