

launceston place

Dinner Menu



Egg & Soldiers (Optional Amuse Bouche, £8 supplement)

Foie Gras | Sourdough



Celeriac

Truffle | Mint | Pecorino



Ceviche

Stone Bass | Buttermilk | Lovage



Seared Foie Gras

Shitake | Ginger | Broth



Veal Cheek

Smoked Eel | Xmas Pudding | Chive



Tart

Mushroom | Yeast | Parmesan



Turbot

Artichoke | Vanilla | Vin Jaune



Presa Iberica

Carrot | Timur | Crackling



Venison

Parsnip | Beetroot | Madagascar



Soufflé

Rice Pudding | Passionfruit | Yoghurt



Yuzu

Apple | Dill | White Chocolate



Gateau

Pear | Miso | Ginger



Cheese selection (8 £ supplement)

Should you wish cheese as an additional course £12



Two courses £55

Three Courses £65

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.