

# launceston place

## Launceston At Home with Ben Murphy, Chef Patron

*Complimentary snacks*

### **Potato Puff**

30-Month Aged Comte | Chives 85 kcal

### **Bread & Butter**

Sourdough 275 kcal (per slice) | Piquillo Butter 53 kcal | Whipped Brown Butter 223 kcal

### **Smoked Eel**

Granny Smith | Liver Parfait 2 kcal

--

### **Egg & Soldiers**

Artichoke | Sourdough 87 kcal

### **Celeriac**

Mint | Pecorino | Ragout 264 kcal

### **John Dory**

Lemongrass | Asparagus | Chicken Jus 180 kcal

### **Duck**

Beetroot | Quince | Timur 298 kcal

*Pont Neuf Chip* 204 kcal

### **Cheese (£15 supplement)**

Selection of farmhouse | Chutney 656 kcal

### **Pre Dessert**

Pineapple | Chamomile | Fig Leaf 172kcal

### **Strawberry**

Ginger | Hay | Pink Peppercorn 395 kcal

--

*Petit four*

**Black Forest** 100 kcal

**Raspberry Lace** 25 kcal

**Tasting Menu £200**  
**Minimum 6 people**  
**Matching Wine Paring on request £180**  
**Menu subject can be changed**

*If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. An adult requires about 2000 kcal a day. A discretionary service charge of 15% will be added to your bill.*