

THE
LAUREATE

A LA CARTE

STARTERS

Smoked Burrata, heirloom tomatoes, crouton,
basil oil (v) £7

Sushi rolls, wasabi, pickled ginger,
soy sauce £8.50

Soup of the day, crusty bread £4.50

Soy and ginger grilled beef bavette, spring
onions, coriander, sourdough £9

Salmon poke bowl, sushi rice, sesame,
avocado, radish, pickled enoki mushrooms (gf) £9

Flatbreads, hummus, kale pesto,
chilli rapeseed oil (v) £7

Deville whitebait, wasabi mayo,
pickled ginger £5.50

Edamame pods, chilli salt (ve) £4.50

Chicken, duck and pistachio terrine, pear,
white wine, chutney, toasted brioche £7.50

PIZZA / FLATBREADS

Heritage tomatoes, fior di latte, basil (v) (ve available) £10

Italian cured meats, rocket, chilli oil £13

Aubergine, red peppers, olives, kale oil, vegan mozzarella, rocket (ve) £11

Four cheese (v) £11

Veggie chorizo, rosemary potatoes, wilted spinach (v) £11

Fennel sausage, aged provolone, wild broccoli £13

Crispy beef and blue cheese £13

ALL PIZZAS HAVE SAN MARZANO TOMATO SAUCE
AND FIOR DI LATTE CHEESE AS BASE.

FROM THE STOVE

Asparagus, peas, lemon, tarragon cream, gnocchi (v) £12

Sun-blushed tomato & goats cheese tortellini, tomato consommé,
basil, parmesan, walnuts (v) £14

Vietnamese pho, shiitake, rice noodles, chilli, spring onions, choose one
from; beef, chicken, tofu (ve) or prawns (gf) £15

Seafood laksa, egg noodles, coriander, lime, coconut £15

Brown butter poached plaice, cannellini beans and tomato, crispy kale,
herb crumb £17

Lamb rump, aubergine caponata, heirloom carrots,
hung sumac buttermilk (gf) £17

FROM THE GRILL

10oz English beef rump (gf) £19

10oz English beef ribeye (gf) £26

10oz Australian beef sirloin (gf) £27

8oz English beef fillet (gf) £28.50

8oz Cornfed chicken, olive oil, lemon, rocket, aged parmesan (gf) £17

6oz Tuna loin, olive oil, lemon, rocket, aged parmesan (gf) £20

ALL STEAKS ARE SEASONED WITH SMOKED SEA SALT & OREGANO,
CARMELISED SHALLOT, SHALLOT PUREE, VINE TOMATOES,
HAND CUT CHIPS

SAUCES

Béarnaise sauce (v) (gf) £2.50

Peppercorn sauce (gf) £2.50

Red wine jus (gf) £2.50

Black garlic and truffle butter
(v) (gf) £2.50

Blue cheese sauce (v) (gf) £2.50

SIDES

House salad (ve) (gf) £3

Hand cut chips (ve) (gf) £3.50

Garlic wild rice (ve) (gf) £3.50

French fries (ve) (gf) £3.50

Tenderstem broccoli, chilli, soy (ve) £4.50

Kimchi (gf) £3.50

(v) - VEGETARIAN | (gf) - GLUTEN FREE | (ve) - VEGAN | £ - AVAILABLE FOR DINNER, BED AND BREAKFAST PACKAGE

A discretionary 12.5% service will be added to your final bill. Gratuities and service charges go to the team that prepare and serve your food and drink. All prices include VAT at the current rate.
Allergen information is available upon request. All weights stated are prior to cooking. If you are on any package, please speak to your server regarding exclusions.

