

launceston place

Sample Easter Market Menu

Pigeon

hazelnut, crumbled frozen foie gras,
chicory and pear

French Green Asparagus

cooked on the barbeque, duck yolk on toast,
morels and wild garlic

Hand Dived Scallop

fresh truffle cassonade,
confit chicken wing and sorrel
£5 supplement

Spring Salad

chick pea purée scented with lemon, pickled carrots,
parsley and chervil tubers and honey reduction

Cornish Mackerel Tartar

Chilled cucumber gazpacho,
buttermilk and horseradish

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Sole

Padron pepper and brandade,
piquillo, squid, crispy cod cheek
brown shrimp and fennel

English Veal

tête de veau and smoked grelots,
ravioli of truffle cheese
and Madeira sauce

Iberico Suckling Pig

loin and belly, black pudding and Braeburn apple,
English brassicas

Wagyu Beef Rump (score 6)

Cévennes onion stuffed with bourguignon garnish,
red wine sauce

Sea Bass

cock crab mousse, English asparagus,
crispy crab tapioca, Jersey Royals
and fresh bergamot
£5.00 supplement

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Yorkshire Rhubarb

candied ginger tapioca, iced apple,
galette of caramelised sourdough

Citrus Bergamot soufflé

Bergamot sauce and iced lemon curd

Pistachio and Chocolate Sphere

puffed rice and pistachio soil
chocolate and pistachio sorbet

Whole Roasted Pineapple

roasted for two people,
lime and bourbon cheesecake,
pineapple ice cream

Cheese Selection

£8.00 supplement

(should you wish cheese as an additional course £12.00)

Three courses **£52.00**

Menus are subject to change due to seasonality and produce availability
A discretionary service charge of 12.5% will be added to your bill.