



THE LENSBUY

## • Mid-Week Menu •

**TWO COURSES & A HOUSE DRINK**  
ONLY £22.50

Available Monday - Wednesday | 5:00PM – 9:30PM

SEASONAL FLAVOURS CAREFULLY CRAFTED BY OUR EXPERT CHEFS

# Mid-Week Menu

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A HOUSE DRINK  
ONLY £22.50**

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## Lensbury Tapas

### Marinated Mixed Olives

### Baked Sourdough Rolls <sup>VE</sup>

Multigrain, olive, and sourdough. Served with olive oil, balsamic vinaigrette or Netherend Gloucestershire butter

### Homemade Harissa Hummus <sup>VE</sup>

Rich Harissa Hummus, roasted chickpeas, caraway crackers

### Lemon and Chilli Prawns

Prawns cooked with chilli, garlic, fresh parsley, charred lemon with sourdough

### Homemade Chorizo

Lightly spiced, minced Chorizo, caraway crisp bread, strained yoghurt

### Macaroni Cheese Bites

Rich macaroni cheese in crispy panko crumb, arrabiata sauce

### La Latteria Burrata

British heritage tomatoes, creamy Burrata, white balsamic glaze  
*(£3 supplement applies)*

### Classic Mussels

Plump British mussels cooked with garlic, cider white wine and a touch of cream

### Crispy Chicken Wings

Free range chicken wings, cooked crispy then served with rich blue cheese sauce

*Starter  
or Main*

## Flatbreads

### Cheese and Tomato

Parma Ham, Parmesan Shavings, Rocket

Mushroom, Vegan Pesto and Chickpea <sup>VE</sup>

Homemade Chorizo, Ricotta, Red Onion and Baby Rocket

<sup>VE</sup> Vegan | Terms & Conditions apply. Excludes sharing plates. A supplement charge applies to steak (£8) & Burrata Salad (£3). Club Members' discount not apply. | Please always inform your server of any allergies or intolerances before placing your order. Whilst we have procedures in place to address the risk of cross-contamination of allergens, we cannot guarantee the total absence of allergens in our food and drink. | A discretionary service charge of 12.5% will be added to your bill. This can be removed upon request.

## Mains

### Seasonal Day Boat Fish Special

Selected from the best of seafood catches from British ports

### Grilled Chalk Stream Trout

Braised fennel, baby potatoes, salsa Verde

<sup>T</sup> Tilia, Chardonnay, Argentina

### Beer Battered Fish and Chips

Atlantic haddock and chips, homemade tartare sauce, minted peas

### Chicken Katsu Curry

Free range chicken in Japanese crumb fragrant rice, Asian salad

### Mushroom and Black Truffle Tagliatelle

Mixed wild mushrooms, parmesan cream (Vegan option available)

*Add:* Char-grilled chicken breast

<sup>T</sup> Valdivieso, Sauvignon Blanc, Chile

### Chicken Shawarma

Mint yoghurt, shawarma, pickles and salad

### Roasted Vegetables Shawarma <sup>VE</sup>

Courgette and mushroom, mint soya yoghurt, shawarma, pickles, salad

## Burgers & Hot Dogs

### Crispy Chicken Katsu Burger

Free range chicken in Japanese crumb, homemade kimchi, fries

### Beef Burger

Made to our own recipe, brioche bun, crisp baby gem, red onion jam, Monterey Jack, fries

### Dingley Dell Hot Dog

Brioche bun, crispy onions, ketchup and fries

### Extra Toppings:

2.00 each

Crispy Bacon | Avocado | Chorizo

Jalapeños | Caramelised Onion

*Upgrade to sweet potato fries*

1.50

## Grills

### 30 Day Dry Aged Beef Sirloin

British Sirloin 8oz steak, roasted tender stem broccoli, chimichurri

<sup>T</sup> Tilia, Malbec, Argentina

*(£8 supplement applies)*

### Slow Cooked House BBQ Rack of Ribs

Kimchi slaw and fries

### Suffolk Free Range Pork Rib Eye

Dingley Dell aged 8oz pork rib eye, glazed hispi cabbage, signature apple ketchup

<sup>T</sup> Alto Bajo, Merlot, Chile

## Salads

### Lensbury Club Salad

Lemon-herb chicken, soft-boiled egg, avocado, baby spinach, baked croutons, olive oil and mustard dressing

### Chalk Stream Trout Poke Bowl

Poached chalk stream trout, sushi rice, pickled cucumber, chillies, soy dressing

### Giant Cous-Cous Salad <sup>VE</sup>

Israeli cous-cous, char-roasted red peppers, sweet potato falafel, chilli and mint dressing.

*Top up:* with sliced avocado or/and char-grilled chicken breast

5.00