THE LENSBURY

Sunday Lunch Menu

To Start

Soup of the Day (ve)
Served with focaccia croute

Tenderstem Broccoli (v)
Chargrilled tenderstem broccoli with umami black garlic ketchup and toasted flaked almonds

Babaganoush (ve) Roasted and whipped aubergine with tahini, served with crispy curry leaves, pomegranate and caraway crackers

Corn Ribs (ve)
Corn on the cob ribs seasoned with a house spice mix, with a lime and chilli dressing

La Latteria Burrata (v)
La Latteria burrata topped with cubes of compressed watermelon and mint dressing

Teriyaki Pork Belly Bites
Slow-cooked Dingley Dell pork belly, marinated in Teriyaki, flash-fried, and topped with sesame seeds

Main Courses

Pan Roasted Hake Pan-roasted Brixham-landed hake, served with a classic cassoulet made with basil, coriander and mint, topped with a chorizo crumb

Wild Mushroom Ragu Spaghetti (vga)
Mixed wild mushrooms and rich tomato Ragu, lightly tossed with egg-free spaghetti and topped with vegan parmesan-style cheese **Roasted Sirloin of British**

Beef, Chimichurri
Roast potatoes, panache of winter greens, Yorkshire pudding, gravy

Chargrilled Free Range Half Chicken, Salsa Verde
Roast potatoes, panache of winter greens, Yorkshire pudding, gravy

Desserts

Crème Brûlée
An enriched anglaise, poached and caramelised, served with a zesty raspberry compote and shortbread.

Apple Crumble
A sweet pastry tart filled with stewed Bramley apples and blackcurrants, topped with a buttery crumble, served with a rich vanilla custard

Antonio's Chocolate Fondant
Rich and indulgent, molten-centered dark chocolate cake

Teddington Cheese Board
Comte, Driftwood, Barkham Blue, crackers, biscuits & chutney

Sides

Roast Potatoes £4.0

Panache of Sunday Vegetables £4.25

Red Wine & Beef Gravy £2.0

Yorkshire Pudding with Braised Beef & Gravy £9.0

Lensbury Three Cheese Cauliflower Cheese £4.5

Fries £5.0

One Course: £23 • Two Courses: £29 • Three Courses: £35