

the labworth restaurant

tuesday - thursday - 3 courses for twenty pounds

friday - saturday - 3 courses for twenty six pounds fifty

starters

home made soup of the day

fresh fruit trio (v)
melon, grapefruit and passion fruit

deep fried camembert (v)
coated in crispy panko crumbs with cranberry sauce

home made chicken liver pate
a smooth pate served with a port and grape chutney with ciabatta slices

goats cheese cheesecake (v)
a savoury cheesecake on an oat crumb base, topped with red onion chutney

deep fried whitebait
coated in a crispy crumb, served with a lemon and garlic aioli

chefs specials

worth paying that little extra for

smoked salmon bites £4
with cucumber, cream cheese, capers and dill

honey and soy glazed chicken £3
tender chicken with sesame seeds and prawn crackers

tiger prawns £4
peeled and sautéed in garlic, honey and chilli

salmon salad £2
with roasted red peppers, pine nuts,
rocket and thousand island dressing

smoked haddock and leek quiche £2

chefs tasting plate £4
sautéed tiger prawns in garlic, honey and chilli
fresh fruit trio
home made soup of the day
chicken liver pate

all food is served on extremely hot plates
ten percent service charge will be added to parties of six or more, which will be shared amongst all staff
please inform a member of staff of any food allergies when ordering,
a full list of allergens is available on request

all main courses are served with potatoes and vegetables for the table to share

side orders
three pounds

skin on fries

cheesy mashed potato topped with crispy onions

battered onion rings

sauteed button mushrooms

garlic ciabatta bread topped with melted cheese

steak sauces
one pound fifty

cracked pink pepper

creamy mushroom

bearnaise

mains

orzotto (v)

a rice like pasta, served with oven roasted vegetables, dressed in basil oil

(alternative vegetarian dishes are available, please ask for details)

loin of cod

wrapped in parma ham, grilled, served with a roasted pepper and courgette ratatouille

grilled fillet of salmon

topped with a herb crust, served with a lime butter sauce

beef bourguignon

braised in a rich red wine gravy, with bacon, mushrooms, onions and herb dumplings

chicken chasseur

grilled breast of chicken, served with a white wine, mushroom, tomato and tarragon sauce

pork belly

twice roasted served with a braised apple cabbage

chefs specials

worth paying that little bit extra for

fillet of duck £4

pan seared breast of duck with a raspberry and cherry compote

grilled seabass £6.00

with a lemon and asparagus risotto

10oz rib eye steak £5

char-grilled to your liking

venison fillet £5

topped with a wild mushroom ragout

fillet steak oscar £10

with crab beignets and hollandaise sauce

seafood gratin £3

salmon, cod, smoked haddock and tiger prawns in a creamy cheese sauce with sauteed leeks