

TASTE OF L'ORTOLAN MENU



CHEF'S APPETISER



SALMON

CONFIT OF ORGANIC SALMON, PICKLED MOOLI
& WASABI MAYONNAISE

GOAT'S CHEESE

MILLE FEUILLE OF GOAT'S CHEESE & PAIN D'ÉPICE,
QUINCE CHUTNEY

SCALLOPS supplement £5

ROASTED SCALLOPS WRAPPED IN SMOKED SALMON,
CELERY & CAPER DRESSING



SEA BREAM

PAN FRIED SEA BREAM, SAG ALOO,
CAULIFLOWER PUREE & CURRY FOAM

CORN FED CHICKEN

ROASTED CORN FED CHICKEN,
SMOKED GARLIC, PEARL BARLEY & PICKLE CELERIAC

VENISON supplement £10

SADDLE OF VENISON, SPICED RED CABBAGE,
BLACKBERRIES & SAUCE "GRAND VENEUR"



CHEF'S PRE DESSERT



PEAR

SPICED PEAR, CANDIED PISTACHIO,
ROSEMARY JELLY & QUINCE SORBET

MERINGUE

POACHED VANILLA MERINGUE,
KALAMANSI GRANITE, COCONUT SORBET & LIME SHERBET

TIRAMISU supplement £5

FLAVOURS OF COFFEE & CHOCOLATE

3 Course Dinner Menu
with Chef's appetiser and pre-dessert

£ 38 per person

A discretionary service charge of 12.5% will be added to your bill

reservations and enquiries 01189 888 500

www.lortolan.com

