## A La Carte MENU

#### Starters

Scallops celeriac and garlic £13.25

Braised Ox Cheek, girolles, sweet cured bacon **£9.95** Snails, pearl barley, parsley, red wine **£8.95** Beetroot, fennel, goats cheese **£6.50** Cep, truffle tortellini **£9.95** 

### Mains

Madgetts Duck, sarladaise potato, cavelo nero **£18.95** Corn fed chicken, sweetcorn, macaroni **£14.75** Beef Fillet, braised ox tail doughnut **£26.95** Line caught sea bass, noccorella olive, confit tomato **£15.45** Roast Cauliflower, chickpea curry, cashew nuts **£14.25** 

If you have any special dietary requirements please ask a member of the team for assistance A discretionary 10% service charge will be added to your bill



LACE MARKET HOTEL

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#### Desserts

Orange & vanilla trifle **£6.95** Black forest parfait, chocolate & cherry **£8.50** Dark, milk & white chocolate mousse **£7.95** Poached pear, amaretto & almond **£8.95** Tiramisu **£7.50** Sorbet, jelly & fruits **£7.50** 

Coconut rice pudding with lime & roast pineapple **£8.95** 

### Cheese

One cheese served with biscuits, marmalade, celery & grapes **£5.50** Each additional cheese will be charged at **£2.50** Beauvale Blue Tamworth Tipsy Billy Sparkenhoe Red Leicester Cherwell Goats cheese

Loose Leaf Tea & Espresso Coffee served with petit fours  ${\bf \pm 3.50}$ 

### Digestives

Nederburg Winemakers reserve Noble Late Harves, South Africa, £25.00 bottle / £4.00 125ml

Willi Opitz Welschriesling Eiswein, Burgenland £40.00 bottle / £6.00 glass

Château du Seuil, Cérons £30.00 bottle

Graham's Late Bottled Vintage Port £32.00bottle / £5.00

Graham's 10 Year Old Tawny Port £32.00 bottle

Dow's Quinta do Bomfim, Vintage Port £55.00

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