

# LOUGHPOOL KITCHEN

## DINNER MENU

### Starter

Pea & Roasted Garlic Soup with Loughpool Bakery Bread 7.25

Chicken Liver Parfait with Sourdough Crisps & Tomato Chutney 8.25

Selection of Spanish Meats with Olives & Parmesan Shavings – Small 8.50 Large 14.95

Leek, Gruyere Cheese & Brixham Crab Toast, Avocado Cream, Dressed Leaves & Celeriac & Apple Slaw 8.50

Salt 'n Pepper Squid & King Prawn Salad dressed with a Spiced Marie Rose Sauce 8.95

Sauteed Wild Mushrooms, Toasted Buttermilk Bread topped with Poached Egg & Truffle Oil Dressing 8.95

Warm Home Made Pastrami Slider in Buttermilk Roll topped with Monterey Jack Cheese & House Slaw 7.95

### Mains

Trecorras Farm Grass Fed Red Poll Rump Steak, Garlic Chestnut Mushroom Sauce, Watercress, Home Cut Chips 26.50

Slow Cooked Pork Belly on Bubble 'n Squeak with a Thyme Apple Sauce & Dijon Mustard Cider Sauce 21.95

Confit Duck Leg on Potato Rosti with Wok Fried Greens & Kumquat Sauce 19.50

Free Range Chicken Breast on a Spinach, Chestnut Mushroom & Squash Risotto with Basil Dressing 18.25

Moroccan Spiced Lamb Strudel with Dressed Salad & Cucumber Mint Yoghurt Dressing 16.50

Roasted Squash stuffed with Spinach, Mushroom & Leek Risotto 15.50

### Side Orders

Home Cut Chips - Reg 4 Large 6 : Vegetables 4 : Side Salad 4 : Bread Portion - Reg 1.50 Large 3

**All our food is cooked from fresh. Please make us aware of any allergies you may have.**