

# The Loughpool

## Dinner Menu

### Starters ...

Pea & Garlic Soup topped with Crème Fraîche served with Loughpool Bakery Bread £6.25

Chicken Liver Parfait with Sourdough Toast and Spiced Tomato & Onion Chutney £6.75

Cornish Mackerel Fillet  
on Bombay Potato & Cauliflower with a Cucumber & Mint Yoghurt Dressing £6.95

Middle White Pork & Chorizo Scotch Egg with Piccalilli £7.25

Sautéed Organic Wild Mushrooms  
on Toasted Brioche topped with Poached Hens Egg & Truffle Oil £7.25

Lay & Robson Oak Smoked Salmon with Tuna Wasabi Quail Scotch Egg & Celeriac Remoulade £7.95

### the main event...

10oz 28 Day Hung Perrystone Devon Ruby Red Sirloin  
served with Dressed Leaves, Home Cut Chips & Garlic Chestnut Mushroom Sauce £24.50

Duo of Monmouth Lamb  
Roasted Rump & Miniature Shepherds Pie with Rosemary Jus £18.95

Pan Roasted Loin of Local Venison  
with Dauphinoise Potato, Quince & Orange Puree & Bolognese Fritter £18.75

Slow Roasted Orchard Pork Belly  
with Herb Breaded Pigs Cheek, Creamed Potato & Cider Sauce £17.95

Roasted Pave of Cod served on Haricot Blanc & Chorizo Cassoulet £16.50

Loughpool Masala Vegetable Curry with Cinnamon & Cardamom Rice £12.95 (v)

**Side Orders:** Side Salad; Seasonal Vegetables £4.00; Bread £3.00; Home Cut Chips £3.25 / £4.95

Oct 17

All our food is prepared & cooked from fresh.  
Please let a member of staff know if you have any food allergies that we should be aware of.

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## Dessert Menu

Finally Dessert... all £6.50

Loughpool Lemon Meringue with Raspberries

Ginger Sticky Toffee Pudding with Whiskey & Stem Ginger Ice Cream

Warm Hazelnut Brownie with Pistachio Nut Ice Cream

Raspberry & Chambord Brûlée with Viennese Biscuit

Meringue with Berry Compote & Vanilla Ice Cream

Selection of Regional Cheese & Biscuits £8.25

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