



# Limas

*Our menu is designed for sharing.*

Our freshly prepared small plates are made to be enjoyed together, giving you the chance to explore a variety of flavours and ingredients around the table.

We recommend around **6 plates per couple** for the full experience.

Every dish is cooked fresh to order and served as soon as it's ready. As dishes cook at different rates, some plates may arrive sooner than others – all part of the relaxed, social style of dining at Limas.

## For the table

<b>Rosemary Focaccia served with either:</b> <b>G</b> <b>V</b> <b>6</b> <i>Olive Oil &amp; Balsamic or Confit Garlic Aioli</i>
<b>Gordal Olives</b> <b>V</b> <b>6</b>
<b>Mixed Olives</b> <b>V</b> <b>5</b>
<b>Sun-Dried Tomatoes</b> <b>V</b> <b>5</b>
<b>Pork Scratchings</b> <b>5</b>
<b>Padron Peppers</b> <b>5.5</b> <i>Sea Salt</i>
<b>Charcuterie Board</b> <b>D</b> <b>12.5</b> <i>Cured Meats, Cheeses &amp; Truffle Honey</i>
<b>Sharing Board</b> <b>G</b> <b>D</b> <b>20</b> <i>A Bit of Everything Above</i>

**Homemade Gluten Free Focaccia is available on request for those marked with **G****

## Meat

<b>8oz Pork Chop</b> <b>D</b> <b>9.5</b> <i>Triple Mustard Butter, Roasted Apple &amp; Miso Sauce</i>
<b>Braised Short Rib</b> <b>D</b> <b>9.5</b> <i>Cafe De Paris Sauce, Shallot &amp; Watercress Salad</i>
<b>Lamb Loin Fillet</b> <b>D</b> <b>11</b> <i>Smoked Aubergine, Greek Yoghurt, Apricot &amp; Salsa Verde</i>
<b>Buttermilk Fried Chicken</b> <b>D</b> <b>9</b> <i>Wild Garlic Caesar, Old Winchester Cheese</i>
<b>Teriyaki Duck Breast</b> <b>9.5</b> <i>Plum Sauce, Radish &amp; Kohlrabi Slaw</i>

## Seafood

<b>King Scallops</b> <b>D</b> <b>12</b> <i>Salt Baked Celeriac, Orange &amp; Brown Butter</i>
<b>Shetland Mussels</b> <b>7.5</b> <i>Thai Green Curry Sauce</i>
<b>Chargrilled Sea Bass</b> <b>D</b> <b>9.5</b> <i>White Asparagus &amp; Caviar Beurre Blanc</i>
<b>Seared Tuna</b> <b>10</b> <i>Avocado, Wasabi Mayo, Cucumber &amp; Chilli Oil</i>
<b>Prawn Toast</b> <b>9</b> <i>XO Sweet Chilli &amp; Katsu Mayo</i>

## Vegetarian/Vegan

Most Vegetarian options can also be made Vegan.

<b>Hash Browns</b> <b>A</b> <b>D</b> <b>6</b> <i>Truffle Aioli &amp; Old Winchester Cheese</i>
<b>Wye Vally Asparagus</b> <b>A</b> <b>8</b> <i>Confit Egg Yolk &amp; Wild Garlic Dressing</i>
<b>Salt Baked Celeriac</b> <b>V</b> <b>8</b> <i>Apple Caramel, Rocket Pesto &amp; Savoury Granola</i>
<b>Miso Braised Leeks</b> <b>V</b> <b>N</b> <b>8</b> <i>Burnt Leek Emulsion, Dukkah &amp; Whipped Tofu</i>
<b>Corn Ribs</b> <b>A</b> <b>D</b> <b>6.5</b> <i>Tajin &amp; Feta Crema</i>
<b>Hot Harissa Honey Glazed Halloumi</b> <b>D</b> <b>7.5</b> <i>Za'atar &amp; Tzatziki</i>

*Specials* – Please see our board for this weeks special.

*Dietary Key* – If you have any other dietary requirements please let us know

**G** Contains Gluten

**V** Vegan

**A** Vegan Option Available

**D** Contains Dairy

**N** Contains Nuts