



*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>Honey Mustard Glazed Pork Chop</b> <b>N</b> <b>9.5</b> <i>Spiced Apricot Gel, Smoked Peanut &amp; Crackling Crumble</i>
<b>6oz Flat Iron Steak</b> <b>D</b> <b>9.5</b> <i>Wild Garlic Chimichurri Butter</i>
<b>Lamb Loin Fillet</b> <b>11</b> <i>Romesco Sauce &amp; Artichoke</i>
<b>Buttermilk Fried Chicken</b> <b>D</b> <b>9</b> <i>Wild Garlic Caesar, Old Winchester Cheese</i>
<b>Seared Duck Breast</b> <b>N</b> <b>9.5</b> <i>Beetroot Hummus, Salted Blackcurrant &amp; Pistachio Dukkah</i>

## Seafood

<b>Cured Sea Bream</b> <b>N</b> <b>9</b> <i>Almond Dressing, Gordal Olives, Grape &amp; Chilli</i>
<b>Smoked Mackerel Pate</b> <b>D</b> <b>8.5</b> <i>Seed Crackers, Beetroot &amp; Horseradish Relish</i>
<b>Chargrilled Sea Bass</b> <b>D</b> <b>9.5</b> <i>Pea, Broad Bean &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>Triple Cooked New Potatoes</b> <b>V</b> <b>6</b> <i>Spring Onions, Dill &amp; Mustard Dressing</i>
<b>Isle of White Tomato Carpaccio</b> <b>A</b> <b>D</b> <b>8</b> <i>Goats Cheese Mousse, Pickled Onion &amp; Focaccia Croutons</i>
<b>Courgette Fritters</b> <b>V</b> <b>N</b> <b>8</b> <i>Cashew Cream, Pickled Courgette &amp; Salsa Verde</i>
<b>Chargrilled Miso Aubergine</b> <b>V</b> <b>8</b> <i>Whipped Tofu, Sesame &amp; Coriander</i>
<b>Corn Ribs</b> <b>A</b> <b>D</b> <b>7</b> <i>Tajin &amp; Feta Crema</i>
<b>Hot Harissa Honey Glazed Halloumi</b> <b>D</b> <b>7.5</b> <i>Watermelon, Pomegranate &amp; Mint</i>

*Specials* – Please see our board for this week's 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