

THE
LAUREATE

A L A C A R T E

Welcome to The Laureate; under the expert guidance of Head Chef Paul Sorton our à la carte menu is bursting with the finest, freshest locally sourced ingredients that are deliciously enhanced using culinary techniques and flavours from around the globe.

Discover new dishes or savour your favourites; we invite you to experience an intelligent fusion of flavourful ingredients in a menu that feels vibrant and fresh, whilst at its heart, it is Modern British.

STARTERS

Cumin roasted pumpkin soup, crispy sage & toasted seeds (v) (gf) £8

Ham hock terrine, apple textures , pork crackling (gf) £9

Beetroot carpaccio, pickled shallot & rocket salad, hazelnut dressing (vg) (gf) £9

Smoked duck, poached fig, watercress & blue cheese salad (gf) £10

Pan seared king scallops, smooth artichoke, wild mushroom & blackberry (gf) £12

M A I N S

Roasted aubergine, spiced lentil dahl, baba ghanoush, pomegranate dressing (vg) (gf) £18

Grilled tofu, honey, ginger & pear marinade with sesame tenderstem broccoli (vg) (gf) £19

Chicken ballotine filled with leek truffle mousse, parmesan pomme purée, wild mushroom & chantenay carrots (gf) £20

Seared stone bass served with sautéed new potatoes, chorizo, mussels & rocket (gf) £24

Pan roasted venison haunch, smooth pumpkin with sautéed kale & beetroot (gf) £33

S I D E S

Tenderstem broccoli, toasted sesame (vt) (gf) £5

French Fries (vg) (gf) £4

Truffle mashed potatoes (gf) (†) £5

Parmesan & truffle French fries (gf) (v) £6

Sticky rice (gf) (vg) £4

House salad (gf) (vg) £4

G R I L L

FROM THE FARM

Supporting UK farming is one of our guiding principles, our beef is sourced from farmers that have a long tradition of farming the land and cattle. All our steaks are minimum 21 days dry aged. Supporting a sustainable system of beef production is one of our top priorities.

8oz Ribeye (gf) £32

10oz Sirloin (gf) £34

6oz Fillet (gf) £36

Our grill items are seasoned with Maldon sea salt and cracked black pepper. All served with grilled portobello mushroom & roasted vine tomatoes.

FROM THE SEA

Grilled swordfish, Jersey royals, asparagus, radish & dill salad, lemon aioli (gf) £26

S A U C E S

Blue cheese † (gf) £4

Bearnaise (v) (gf) £4

Peppercorn (gf) £4

Whipped garlic butter (gf) (v) £4

DESSERTS

Coconut & lemongrass panna cotta, toasted coconut, lime confit † tr £9

Blackcurrant delice, winter berries & crushed meringue † tr £9

Dark chocolate fondant, mint chocolate chip ice cream, chocolate soil £10

Selection of Artisan ice cream's tr £6

Artisan cheese selection

Locally sourced cheese served with crackers, chutney & grapes

3 cheese selection £12

(v) - VEGETARIAN | (gf) - GLUTEN FREE | (vg) - VEGAN |

A discretionary 12.5% service will be added to your final bill. Gratuities and service charges go to the team that prepare and serve your food and drink. All prices include VAT at the current rate. Allergen information is available upon request. All weights stated are prior to cooking. If you are on any package, please speak to your server regarding exclusions.