

THE
LAUREATE

ALL DAY DINING

SMALL PLATES

Gochujang chicken (gf) **£8.50**

Grilled zucchini, vegan feta, chilli oil (gf) (vg) **£7**

Sauteed prawns, garlic, chilli & parsley (gf) **£9**

Loaded nachos (gf) (v) **£8.50**

Mini roasted chorizo, garlic aioli **£8**

Salt & pepper squid, tartare sauce & lemon **£8.50**

SHARING BOARDS

Flatbread, olive oil, red pepper hummus (v) **£9**

Goats cheese, red onion flatbread, olives, hummus, balsamic (v) **£12**

The Antipasti - cured meats, fine cheese, flatbread, marinated vegetable, olives, sundried tomatoes **£15**

MAINS

Fish & chips, minted peas, tartare sauce, lemon
£16

Chicken Tikka Masala, naan bread, mango chutney with
basmati rice **£16**

Goan fish curry, naan bread, mango chutney with
basmati rice **£16**

SALADS

Black rice & quinoa superfood salad (vg) **£14**

Classic Caesar salad, chicken, bacon, baby gem, anchovies,
parmesan & croutons **£15**

Asian rice noodle salad **£15**

choose from: grilled chicken (gf), prawns (gf) or tofu (gf) (vg)

PLANT BASED

Sweet potato curry, flatbread, mango chutney
& basmati rice (vg) **£15**

Beyond Meat burger, grilled red pepper, hummus,
brioche bun, fries (vg) **£16**

GRILL

Classic Club sandwich, fries **£14**

The Laureate burger, crispy bacon, smoked
cheddar, brioche bun, fries **£15**

Grilled swordfish, Jersey royals, asparagus, radish & dill
salad, lemon aioli (gf) **£20**

8oz ribeye steak, slow roast portobello mushroom, confit
cherry tomatoes, fries (gf) **£25**

6oz fillet steak, slow roast portobello mushroom, confit
cherry tomatoes, fries (gf) **£30**

SAUCES

Blue cheese (gf) (v) **£4**

Peppercorn (gf) (v) **£4**

PIZZA

*All Pizzas have San Marzano tomato sauce & Fior Di
Latte cheese as a base*

Classic Margherita, tomato, basil (v) **£11**

Courgette, vegan feta, chilli (vg) **£13**

Portobello mushroom, red onion, goats cheese (v) **£13**

Parma ham, blue cheese & rocket **£15**

Pepperoni & N'duja sausage **£15**

King prawn, pepper, sweet corn **£15**

SIDES

House salad (gf) (vg) **£4**

Fries (gf) (vg) **£4**

Garlic flatbread (vg) **£5**
add cheese **£1**

Panache of seasonal
vegetable (gf) (v) **£4**

Basmati rice (gf) (vg) **£4**

Hand cut chips (gf) (vg) **£4**

DESSERTS

Vanilla panna cotta, poached rhubarb, ginger biscuit
(v) **£8**

Lemon tart, macerated berries & raspberry sorbet
(gf) (v) **£8**

Artisan Ice Creams & Sorbets (v) (gf)
2 scoops **£4** 3 Scoops **£6**

Artisan cheese board, crackers, onion
chutney, grapes (v) **£9**

(v) - VEGE TARIAN | (gf) - G LUTEN FREE | (vg) - V EGAN |

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.