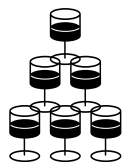


# LSWR FOOD MENU

SATURDAY 3 JUNE



SUNDRIED TOMATO FOCACCIA + HUMMUS 12

PENFIELD GROVE MIXED OLIVES 9

SALAME NORCIA PICCANTE, HOUSE MADE PICKLES 24

FRIED TAPIOCA, BLACK GARLIC 7 each

MUSSELS ESCABECHE, AIOLI, TOAST 8 each

CHICKEN LIVER PARFAIT, OREJITAS 16

RAW KING FISH, FERMENTED TOMATO, CREME FRAICHE 27

KOHLRABI, APPLE, HONEY MUSTARD, CURED YOLK 18

BETROOT AND ONION TART, HAZELNUTS, GOATS CURD 25

GRILLED BROCCOLI, ALMOND, SALSA VERDE 20

CRISPY FRIED POTATOES, BLUE CHEESE CREAM 15

RIGATONI, LAMB RAGU, CHILLI 32

GRILLED SALMON, SPICED LENTILS 40

GRILLED HALF CHICKEN, TAHINI LABNEH, CREAMED CORN 45

RED WINE BRAISED OYSTER BLADE, WINTER GREENS 45

CHEESE | DESSERT

MANCHEGO 12 MONTH (SHEEP), FRUIT TOAST, PLUM & FIG PASTE 17

DELICE DES CREMIERS (COW), FRUIT TOAST, APPLE CHUTNEY 17

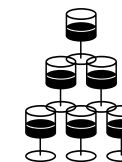
BLACK FOREST BROWNIE, WHIPPED KIRSCH GANACHE, CHERRY JELLY 16

PISTACHIO PANNA COTTA, RHUBARB, CRUMBLE 16

**CHEF'S SELECTION (6 COURSES) 85**

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