ALL-DAY DINING

The Lounge Bar offers a palatable selection of dishes carefully prepared by our team.

A variety of flavours and tastes designed to tempt your senses throughout the day.

STAKIEKS	{ }
PASTA ·····	{1}
BAKERY	{2}
SALAD	{2}
MAINS	{3}
MAINS IN A BUN	{3}
KIDS MENU	{4}
DESSERT	{4}

ALL-DAY DINING

STARTERS

1 . Chef's soup of the day€7.5
2 . Mediterranean calamari fritti, tartar sauce $\pounds 11.5$
3 . Pot of fresh shellfish, basil and kaffir lime 11.5
4 . Chicken and truffled leek terrine, petit salad, olive oil caviar€11.5
5 . Mixed platter to share: selection of fine cheeses and charcuterie, seasonal fresh home-made chutney, local bread and crudities
6 . Vanilla calves liver parfait, roasted nuts and oats, pickled vegetables€10.5
PASTA
1 . Garganelle with seared local octopus, wild asparagus and preserved lemon€11.5
2 . Linguini with local prawns, pomodorini, fish nage and chives€11.5
3 . Pappardelle with braised local pork cheeks, baby spinach and hazelnuts€11.5
4 . Roasted celeriac & aged parmesan risotto, parsley emulsion€10

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BAKERY

1 . Local ftira with tuna, olives, onions and local peppered cheeselets $\mathfrak{C}12.50$
2 . Sour dough with smoked salmon, cucumber, cream cheese and rocket leaves€13.5
3 . Club toast - chicken, bacon, lettuce, tomato, fried egg
4 . To astie with smoked ham and farmhouse cheddar€10.5
5 . Baguette with philly cheese steak and sautéed mushrooms€13.5
6 . 250g Black Angus beef homemade burger, caramelized onions, bacon, egg, provolone cheese, sesame brioche bun served with fries and salad€17.5
7 . Baked Falafel Burger, gluten free bun, sweet pot fries, curried coconut salsa€16.5
8 . Burrito of spicy grilled vegetables and Halloumi cheese
All Served with fries & salad
SALADS
1 . Pearl Barley salad with fresh local bass, chilli, asparagus, spring onions, mange tout and preserved lemon€13.5
2 . Classic Chicken Caesar salad with grilled grain-fed chicken, pancetta, parmesan shavings, croutons, Caesar dressing
3 . Home-made Beef pastrami, endive, green apple and baby spinach saladette£15.5
4 . Caprese - beef tomatoes, Mozzarella di Bufala, Balsamico di Modena, rocket leaves€13.5
5 . Chevre & peaches, pine-nuts and mixed seasonal leaves€13.5

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MAINS

1 . Local fresh catch of the day Kindly ask server for the fresh fish of the day, per $100g {\it \&5}.'$
2 . Roasted Local Meager, brown buttered wilted greens, soya emulsion€24.8
3 . Grilled grain fed Chicken marinated with yoghurt, cumin and mint€24
4 . Seared sweet-spiced Local Pork Belly, port and thyme glaze€22.5
5 . Smoked Beef Brisket, caramelized onion, reduced jus.

 $All\ mains\ are\ accompanied\ with\ seasonal\ salad\ and\ potatoes$

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KIDS MENU

1 . Fish goujons with chips and tartar sauce $& 8.50$
2 . Chicken nuggets with chips $&$ 8.50
3 . Pizza Margerita€8.50
4 . Pasta:€8.50 Type- garganelle, spaghetti, macaroni Sauces- Tomato, cheese sauce, butter
5 . Bangers & Mash€8.50
6 . Cheese burger with chips \in 8.50
7 . Grilled chicken skewers, seasonal salad leaves $\mathfrak{C}8.50$
DESSERT
1 . Almond milk and blackberry verrine $\mathfrak{E}5.5$
2 . Freshly baked scones, strawberry jam, vanilla whipped cream€5
3 . Ginger and coconut delice, mango compote€5.5
4 . Chocolate, nuts and mandarin textures, pistachio cake€6
5 . Selection of signature LMSJ eclairs Tahiti Vanilla, Mocha, Local citrus, Cherry craquelin€3

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