












LENSBURY

Spring/Summer Menu Selector









Choice of one starter, one main course, one vegetarian starter, one vegetarian main course and one dessert. All main courses come with potato and seasonal vegetables.

- £37.75** three courses plus coffee
- £42.75** three courses plus cheese and coffee
- £47.75** three courses plus fish course* and coffee
- £ 2.50** sorbet course

Soups/Starter

- Provençal fish soup, cayenne pepper, aioli and croutons
- Tomato consommé  
- Rillettes of salmon, quails egg, cucumber and petit salad 
- Marinated baby vegetables, tomato tartar, spring leaves  
- Asparagus, bacon and poached egg served with soft herb mayonnaise 
- Escabeche of sea bass, saffron summer vegetables and shizo cress 
- Parma ham, balsamic jelly, fig and basil oil
- Terrine of corn fed chicken, ham hock and prunes with sauce gribiche 
- Crown of quail, French beans, grapes and walnuts with jus gras 
- Comish crab mayonnaise, avocado puree, curly endive with sauce gazpacho 







Vegetarian Main Courses

- Risotto of asparagus, peas, broad beans and soft herbs  
- Potato rosti, roasted peppers and aubergine, brie, tomato butter sauce  
- Shallot tart tatin, goats cheese and tomato dressing 
- Courgette and tomato tart fin, rocket and balsamic oil 
- Pan fried herb gnocchi, peppers, broad beans, baby leeks parmesan sauce 
- Goats cheese, courgette and purple sprouting wellington, soft herb veloûté 

Main Courses



- * Grilled sea bream served with braise baby gem, pan fried scallop and lettuce veloûté 
- * Roast salmon, crushed peas with crayfish ravioli, parmentier potatoes and butter sauce
- * Pan fried sea bass, violet artichoke, crushed potatoes, pea shoots, tomato fondue and butter sauce 
- * Butter poached lobster, fricassee of baby vegetables, soft herb veloûté 
(additional supplement of £6.95 per person)
- * Seared sea bass, mussels, spinach and saffron mussel jus 
- Roast rump of new season English lamb, peas, broad beans, lamb jus 
- Corn fed chicken, asparagus, French beans, shallot vinaigrette, jus gras 
- Fillet of beef, dauphinoise potato, baby carrots, spinach puree, beef jus 
(additional supplement of £4.95 per person)
- Roast guinea fowl, tomato and courgette gratin, baby fennel and thyme scented jus gras 
- Slow cooked 28 day dry aged Scotch sirloin of beef, sauted spring onions and greens, mash potato, beef jus 

Desserts

- Dark chocolate fondant, mango tuile, mango puree 
- Strawberry parfait, slow roasted strawberries, strawberry tuile
- Carpaccio of fruit salad and pimms jelly  
- Rhubarb – mousse, jelly, poached and crisp
- Lemon tart, raspberry sorbet and raspberry tuile 
- Tonka bean panacotta, strawberry consommé, summer berries 
- Cappuccino crème brûlée with cinnamon doughnuts 
- Selection of fine British cheeses

• • •

Freshly ground coffee and petit fours

Key to symbols:  Suitable for vegetarians  Gluten-free
 If you have any specific dietary concerns, please ask one of our team members before ordering.
 NUTS Some dishes may contain nuts or traces of nuts – if you are nut allergic please check with the team before ordering. BONES Fish dishes may contain small bones.
 VALID APRIL – SEPTEMBER 2010