

D I N N E R

served between 6.30pm - 9.30pm

For the table

4⁰⁰

mixed olives ve
nocellara, bella di cerignola,
giarraffa & nostraline

olive focaccia ve
warm focaccia with balsamic
& extra-virgin olive oil

T O S T A R T

Radicchio & Apple Salad v 9.5

Radicchios, organic gala apples and salty parmesan crisps tossed with our own Lensbury honey and mustard dressing.

Smoked Salmon Terrine 10.5

Scottish smoked salmon served with a lemon zest crème fraîche, gherkin, free range quail egg & freshly baked corn bread.

Crispy Mushroom Arancini ve 9.5

Aromatic shiitake mushrooms, creamy arborio rice and crispy arancini with a zingy radish, rocket and pine nut salad.

Sautéed Prawns Linguine 10.5

Tiger prawns sautéed in extra-virgin olive oil on a nest of al-dente linguine and soaked in a tomato, fennel and cognac bisque.

Chicken Liver Pâté 10.5

Corn-fed chicken pate, served with aromatic radicchio, organic beetroot purée with sweet cranberry & raisin toast.

Charity Chips 3.5

Support our Charity of the Year, The Friends of Teddington Memorial Hospital, 100% charity, 0% fat!

M A I N C O U R S E

Crispy Pork Belly 19

Braised belly of Dingley Dell pork with a crispy crackling, homemade purée, celeriac & potato rösti with an apple jus.

Calf's Liver 17.5

Pan-fried liver, crispy streaky bacon, creamy mashed potato, rich melted onions and beef jus.

Roast Chicken Breast 21

Crown roasted, corn-fed chicken breast with parmesan cheese, butter potato purée & toasted pine nuts.

Fillet of Beef 34

8oz fillet of dukemore beef, Pommes Anna potato, braised leeks & horseradish emulsion.

Sauces - 2.5

Café de Paris Butter | Peppercorn | Béarnaise

Spiced Stone Bass 21

North Sea MSC-certified north sea stone bass, fragrant mussels, coconut laksa with fennel compôte.

Chestnut & Mushroom Orzotto ve 16.5

Pearl barley cooked in a shiitake mushroom broth, charred leeks & shaved chestnuts.

Wonky Carrots Risotto ve 16.5

Wonky carrots and arborio rice cooked in almond milk & thyme with hazelnuts & parsley gremolata.

S I D E S

Savoy Cabbage 4.5 **Skinny Fries 4.5** **Garlic New Potatoes 4.5**

Tenderstem Broccoli v 4.5 **Truffle Fries 6** **Rocket, Coriander & Olive Salad v 4.5**



Allergens

For allergen information please speak to a member of our team. Whilst we have procedures in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink.

v = suitable for vegetarians | ve = suitable for vegans

D E S S E R T

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T O F I N I S H

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Chocolate Chip Skillet Cookie

8

A homemade, gooey cookie with chocolate chips, Devon Salcombe vanilla ice cream and chocolate sauce

Sticky Toffee Pudding

8

Warm and sticky toffee pudding covered with hot toffee sauce and Devon Salcombe vanilla ice cream

Raspberry & White Chocolate Panna Cotta

8

Wobbly panna cotta served with home-made honeycomb and raspberry jelly

Tea & Coffee

Choose from our range of teas & coffees, please ask your server for details.

..... *Special*

Teddington Cheese board

partnering with award-winning Teddington Cheese, enjoy a board of the best quality local cheeses & a selection of chutneys.

See our cheese menu for the seasonal selection.

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12⁰⁰

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C H E E S E B O A R D

*Partnering with award-winning Teddington Cheese,
enjoy a board of the best quality local cheeses & a
selection of chutneys*

Baron Bigod - Suffolk

Made from the milk of the Montbelliarde cows grazing in the Wyveney Valley, this rich cheese has a silky texture with flavours of mushroom and of the farmyard.

Vintage Lincolnshire Poacher - Lincolnshire

Selected cheeses are matured for between 18 and 24 months to develop a deep, complex flavour with a smooth, lingering aftertaste and a hint of sweetness

Lanark Blue - Humphrey Errington, Lanarkshire

Humphrey's sheep graze the wild heather pastures which impact their flavours to this Roquefort-style cheese. A very variable cheese with the strength varying from full to fierce.



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D R I N K S

B E E R S & C I D E R

D R A U G H T S

Hideaway House Lager - 4%	5.6
Beck's Vier - 4%	5.6
Wolfpack Pilsner - 4.4%	5.6
San Miguel - 5%	6.5
Birra Moretti - 4.6%	6.8
Guinness - 4.1%	6.6
Magners - 4.5%	5.6
Twickenham Naked Ladies - 4.4%	5
London Pride - 4%	5
Greene King IPA - 3.6%	5

B O T T L E S

Peroni - 5.1% 330ml	5
Corona - 4.6% 330ml	5.3
Brewdog Punk IPA - 5.2% 330ml	5.9
Curious Brew Lager - 4.7% 330ml	5.5
Beck's Blue - 0.5% 275ml	3.4
Orchard Pig Reveller - 4.5% 500ml	6.2

S P I R I T S

Hendrick's Gin - 41.4%	10
Finlandia Vodka - 40%	7.8
Belvedere Vodka - 40%	10
Jack Daniel's - 40%	7.8
Kraken Rum - 40%	7.8
Baileys Irish Cream - 17%	5
Amaretto - 28%	7.4
Limoncello - 27%	7.4
Cockburn's Ruby Port - 19%	6.8

W I N E S

W H I T E

Petit Papillon Grenache Blanc - France 13%	9.2 24.2
Operetto Garganega Pinot Grigio - France 13%	9.9 26.3
Valdivieso Sauvignon Blanc - Chile 12.5%	10.4 27.3
Cap Cette Picpoul de Pinet - France 13%	11 28.4
Tilia Chardonnay - Argentina 13.5%	27.3
Mont Auriol Viognier - France 13%	11 31
Marlborough Sauvignon Blanc - New Zealand 13%	36.8

Nittnaus Gruner Veltliner - Austria 12%	40
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R E D

Petit Papillon Grenache Rouge - France 13.5%	9.2 24.2
Alto Bajo Merlot - Chile 13.5%	9.9 26.3

S O F T

Coke Diet Coke - 330ml	2.2
Fanta Sprite - 330ml	1.8
Appletiser - 275ml	2.8
Water Sparkling - 330ml 750ml	2.2 2.8
Cornish Orchard - 250ml	3.6
Fever Tree - 200ml	2.9

Wine prices are listed for 250ml glass or 750ml bottle, 175ml glasses are also available. All drinks are subject to supplier availability and where applicable a suitable alternative may be offered.

Villa dei Fiori Montepulciano d'Abruzzo - Italy 13%	10.4 27.3
Valdivieso Cabernet Sauvignon - Chile 13.5%	29.4
Chateau Gardegan - France 13%	31.5
Vivanco Rioja - Spain 13.5%	31.5
Journey's End Shiraz - South Africa 13.5%	41
Bodega Monteveijo Malbec - Argentina 12.5%	13.8 40
La Renard, Bourgogne Pinot Noir - France 13%	53

R O S E

Petit Papillon Grenache Rose - France 12.5%	9.2 25.2
The Bulletin Zinfandel Rose - USA 10.5%	10.4 26.3
Les Quatres Tours Provence Rose - France 12%	12.1 33

S P A R K L I N G

Vaporetto Prosecco Brut - Italy 11%	7.1 36.8
Chapel Down Brut - England 12%	62

C H A M P A G N E

Baron de Villeboerg Brut - France 12% - 125ml	11 51.2
Laurent-Perrier Brut - France NV 12%	69.3
Laurent-Perrier Rose Brut - France NV 12%	98.2