

THE TRAITORS EXPERIENCE MENU

THE FAITHFUL'S CHOICE

SALT BAKED CELERIAC SOUP *(vg, gf)*
Roasted almonds, wild garlic oil

BOTANICAL GIN CURED SALMON & PRAWN COCKTAIL *(gf)*
Mango, cucumber, Avruga caviar

CHICKEN & DUCK TERRINE
Caramelised red onion chutney, organic mustard, brioche toast

THE TRAITOR'S REVEAL

SLOW-COOKED BEEF FEATHERBLADE
Truffle mash, winter greens, rosemary jus

LEMON BALM COD *(gf)*
Dauphinoise potato, carrots, fennel, Nasturtium hollandaise

TRUFFLE MUSHROOM LASAGNE *(vg)*
Heritage courgette, watercress essence

THE FINAL ROUNDTABLE

PEAR & BLACKBERRY CRUMBLE TART *(v)*
Cinnamon custard

WHITE CHOCOLATE & RASPBERRY CHEESECAKE *(v)*
Candied berry gel, chocolate tuile

STICKY TOFFEE PUDDING *(vg, gf)*
Plant-based ice cream, butterscotch sauce



Please inform us of any allergies or intolerances before placing your order.

THE LENSBRURY