

LANES

OF LONDON

For The Tables

FRESH BAKED RYE BREAD [V] Croxton salted butter	3.00	SMOKED TROUT RILLETES Baguette crostini	5.00
PULLED PORK SLIDERS Coleslaw pickles	5.50	TEMPURA COURGETTE FLOWERS [V] Red pepper dip	4.00

Starters and Salads

PARSNIP CREAM SOUP Roasted scallops, Alfalfa cress	8.00	FIELD SALAD [V] Quinoa, edamame, cucumber, sweet corn	8.00
OX TAIL CONFIT Crashed potato dill, Oxtail jus	11.00	COBB SALAD Chicken, egg, plum tomato, lemon- honey dressing	8.00
PRAWN & CRAYFISH COCKTAIL Baby gem, cocktail dressing	12.00	ROASTED COD CHEEKS Braised Puy lentils, Salsa Verde	12.00
HAM HOCK Apple cider chutney, multi seed bloomer	9.00	BEETS & CHEESE Heirloom beetroot, "Ragstone" goat cheese, walnuts dressing	8.00

Main Courses

FROM THE GRILL

All of our Lanes of London Beef Steaks are prime cuts, sourced from the British Isles and are served with green peppercorn sauce and garlic herb butter

CORN FED CHICKEN 7oz/198g	16.00	SIRLOIN 8oz/227g	24.00
ANGUS BEEF BURGER 8oz/227g	15.00	RIB EYE 8oz/227g	26.00
		FILLET 8oz/227g	29.00

VENISON LOIN Celery puree, braised endives, fondant potato, Merlot cranberry sauce	29.00	LAMB HOT-POT Lamb shoulder, potato gratin	17.00
GUINEA FOWL SUPREME Savoy cabbage and lardon stew, new potato, Morel jus	23.00	SLOW COOK MONK FISH Wild mushroom, cauliflower, cockles shallot sauce	19.00
SPINACH & RICOTTA RAVIOLI [V] Squash veloute, rosemary foam	12.00	HOMEMADE FISH AND CHIPS Battered cod loin, chunky chips, tartar sauce, mushy peas, malt vinegar	15.00
MUSHROOM RISOTTO [V] Roasted cep, rocket, Parmesan	12.00	PAN FRIED SEA BASS Fennel compote, capers dressing	17.00

Sides Dishes

GREEN BEANS & PANCETTA	4.00	FRIES [V]	4.00
SAUTÉED KALE AND SPINACH [V]	4.00	SWEET POTATO FRIES [V]	4.00
MIXED GARDEN GREENS [V]	4.00	POTATO MASH [V]	4.00

Desserts

KEY LIME PIE Coconut sorbet	7.00	STEM GINGER PANNA COTTA Lemon plum jelly	7.00
VANILLA CRÈME BRULÉE Pear compote	7.00	BITTER CHOCOLATE TART Praline ice cream	7.00
FRUIT CRUMBLE Vanilla ice cream	7.00		
ICE CREAM & SORBET Vanilla, chocolate, strawberry, posh toffee, lemon, mango, or blackcurrant	7.00	BRITISH CHEESE BOARD Kentish blue, golden cross, organic Godminster, apple cider chutney, honey walnuts raisins bread	14.00

If you have any dietary requirements or are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items

[V] Denotes Vegetarian Dishes

A discretionary 12.5% service charge will be added to your bill