

LANES OF LONDON

For The Tables

FRESH BAKED RYE BREAD [V] Salted butter	4.00	SEARED SALMON Teriyaki sauce	4.50
SCOTCH QUAIL EGG Radish mayonnaise	3.50	FRIED MUSHROOM RISOTTO BALLS [V] Bell pepper dip	3.50

Starters and Salads

RICH SQUASH AND SWEET POTATO SOUP [V] Toasted pumpkin seeds, herb scone	6.00	LOBSTER COCKTAIL Baby gem lettuce, avocado, cocktail dressing	16.00
BABY SQUID SALAD Cress, rocket, tomato salsa	9.00	COBB SALAD Chicken breast, egg, plum tomato, lemon-honey dressing	8.00
MARINATED SALMON Vegetable salad, toasted sourdough bread	11.50	SEARED SCALLOPS Cauliflower purée, radish salad, extra virgin olive oil	10.50
BEEF CARPACCIO Chestnut mushrooms, rocket, Parmesan, truffle oil	9.00	DUCK CONFIT HASH BROWN Poached egg	9.00

Main Courses

LANES STEAKS

All of our Lanes of London Beef Steaks are sourced from the British Isles and are served with a choice of green peppercorn sauce or garlic and herb butter

HANGER 8oz/227g	21.00	DERBYSHIRE FILLET 8oz/227g	34.00
SIRLOIN 8oz/227g	25.00	T-BONE 12oz/340g	36.00

8oz BEEF BURGER Onion marmalade, Barbers mature Cheddar, mixed greens, French fries	16.00	HOMEMADE SHEPHERD'S PIE Slow cooked lamb shoulder, Cheddar mashed potato	14.00
CORN FED CHICKEN Baby potatoes, green beans, grain mustard sauce	15.00	HONEY ROASTED ROOT VEGETABLES [V] Balsamic reduction, creamy rosemary soft polenta	11.00
VEGETABLE GNOCCHI [V] Pesto, goat's cheese curd	12.00	ATLANTIC BLUE CRAB CAKES Fresh corn, broad beans, yogurt-lime-ginger dip	15.00
TIGER PRAWN RISOTTO Tarragon, shaved Parmesan	14.00	PAN FRIED SEA BASS Capers, lemon vinaigrette, young broccoli	17.00

Sides Dishes

GREEN BEANS AND SHIITAKE MUSHROOMS [V]	4.00	PARMESAN FRIES	4.00
SAUTÉED KALE AND SPINACH [V]	4.00	HERB AND BUTTER MASH [V]	4.00
MIXED BABY GREENS [V]	4.00	SPICY POTATO WEDGES [V]	4.00

Desserts

SELECTION OF BERRIES Clotted ice cream	9.00	CHOCOLATE TRUFFLE CAKE Berry compote	7.00
LDN CHEESECAKE Trio of baked chocolate, vanilla and blueberry cheesecakes	7.00	JUDE'S HANDCRAFTED ICE CREAM (3 SCOOPS) Vanilla, chocolate, salted caramel, rum/raisin	7.00
MANGO CRÈME BRULÉE	7.00	JUDE'S SORBET (3 SCOOPS) Lemon, blood orange, blackcurrant	7.00
STICKY TOFFEE PUDDING Vanilla ice cream	7.00		

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



LANIER'S

OF LONDON