

16TH LINTEL Restaurant

Starter

Soup of the Day

Ask a member of our service team about today's flavours

65.00

Coppa Ham and Melon Salad

Walnut pesto, black pepper crumb, nasturtiums

70.00

Sesame Seared Salmon

Pineapple, cucumber, kimchi, soya glaze, rice paper crisps

75.00

Mushroom Aranchini

Semi dried tomato, marinated mozzarella, basil, quail egg

60.00

Main Course

Herb Crusted Lamb Rump

Spinach puree, anchovy butter, dolmades, marinated olives, red pepper and artichokes

200.00

400gr Rib eye on the Bone

Duck fat roasted potatoes, asparagus, confit onions and tomato, red wine jus

230.00

Honey and Mustard Pork Belly

Cauliflower rice, garden carrot textures, mushrooms, pickled mustard seeds

175.00

Fennel Baked Seabass

Tomato and white wine sauce, aubergine pâté, half shell mussels, charred zucchini, egg noodles

195.00

BBQ Miso Chicken

Radish and cucumber salad, potato wedges, lemon mayo

175.00

Creamy Blue Cheese Polenta

Broccoli, vegan bacon, toasted butter beans

160.00

Desserts

Apricot Glazed Custard

Baklava fingers, orange crumb, rose and lemon verbena syrup

65.00

Summer Berries

Blue berry curd, berry sorbet, vanilla and thyme cake, lemon meringues, white chocolate

75.00

Coffee Ice Cream Cake

Whiskey sponge, honey comb, caramel sauce, almond biscotti

70.00

Local Cheese and Port

Local cheese, fruit preserves

230.00

