

# 16<sup>TH</sup> 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 crumb, nasturtiums, herb oil*

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

### Grilled Lamb Rump

*Lamb neck croquette, wilted spinach, anchovy garlic sauce, dolmades, roasted red pepper and artichokes*

200.00

### 400gr Rib eye on the Bone

*Potato wedges, asparagus, confit onions and tomato, red wine jus*

230.00

### Honey and Mustard Pork Belly

*Curried cauliflower, 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

*Vegetable julienne, pickled radish, potato wedges*

175.00

### Creamy Blue Cheese Pasta

*Broccoli, toasted butter beans, garden herbs*

160.00

## Desserts

### Apricot Glazed Custard

*Baklava fingers, orange crumb, rose and lemon verbena syrup*

65.00

### Summer Berries

*Blue berry curd, berry sorbet, thyme crumb, meringues, white chocolate*

75.00

### Coffee Ice Cream Cake

*Whiskey sponge, honey comb, caramel sauce*

70.00

### Local Cheese and Port

*Local cheese, fruit preserves*

230.00

