

16TH LINTEL Restaurant

Starter

Soup of the Day

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

65.00

Lentil, Feta and Chilli Samosa

Mint yogurt, savoury granola, pickled cucumber

65.00

Steamed Mussels

Anchovy cream, nasturtium seeds, garlic prawns, nasturtium oil

80.00

Pork Bruchetta

Pulled pork, crispy chorizo, red pepper, parmesan, sage

70.00

Main Course

Curried Lamb Rump

Butternut gratin, onion bhaji, mint jus, cumin potatoes, soft brinjal

200.00

400gr Rib eye on the Bone

Mustard seed crust, potato wedges, broccoli, grilled onion, tarragon butter

230.00

Sherry Glazed Pork Belly

Roasted pear, garden carrots, baby fennel, sweet potato mash

185.00

Grilled Seabass

Squid ink risotto, pea puree, asparagus, charred cauliflower, MCC velouté

195.00

Sticky Thai Chicken

Pickled red cabbage, sesame rice, ginger carrots, garden coriander

175.00

Cous Cous Beetroot Bowl

Roasted beetroot, pumpkin seeds, grilled haloumi, grown pumpkin, beetroot leaves

160.00

Desserts

Tomato and Strawberry Tart Tatin

Lemon verbena panna cotta, black pepper meringues, basil sorbet

70.00

Choc chip Ice Cream Sandwich

Castle lager ice cream, candied bacon, dark chocolate

75.00

Passion Fruit Fridge Tart

Coconut caramel sauce, grilled pineapple, toasted coconut shavings

60.00

Local Cheese and Port

Local cheese, fruit preserves

230.00

