

# 16<sup>TH</sup> LINTEL Restaurant

## Starters

### Soup of the Day

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

65.00

### Salmon Risotto

*Smoked mussels, marinated fennel, asparagus*

75.00

### Curried Lamb

*Smoked aubergine puree, grilled paneer, mint yoghurt*

85.00

### Spanish Cauliflower

*Paprika mayo, nasturtium seeds, roasted tomatoes*

65.00

## Main Course

### Slow Cooked Lamb Shank

*Pearl barley risotto, roasted quince, dukkah roots, garlic beans, spiced lamb jus*

180.00

### 400gr Rib Eye on the Bone

*Sweet potato wedges, baked mushrooms, vine tomatoes, watercress and parmesan butter*

230.00

### Venison Loin

*Leek and potato mash, broccoli, butternut, blue cheese crumb, plums, red wine jus*

170.00

### Seabass

*White beans, chorizo, clams, artichoke puree, wilted spinach, romesco*

190.00

### Massaman Grilled Chicken

*Basmati rice, carrot chutney, spice cashew nuts, sweet peppers*

165.00

### Miso Cabbage Steak

*Carrot ribbons, teriyaki tofu, egg noodles, peas*

140.00

## Desserts

### Saucy Chocolate Pudding

*Spiced custard, poached pears, candied orange*

55.00

### Thyme baked Plums

*Hazelnut biscuit, honey mascarpone, grilled figs, thyme meringues*

65.00

### Cinnamon Apple Trifle

*Cinnamon sponge, salted caramel, oat crumb, vanilla ice cream*

45.00

### Local Cheese and Port

*Local cheese, fruit preserves*

230.00

