




DINNER MENU


APPETISERS

Artisan sourdough bread V <i>Bungay butter, extra virgin olive oil & balsamic vinegar</i>	Allergens d-g-sd	7.5
Nocellara Olives V	sd	5.5
Padron peppers & Maldon sea salt V		6.5
Truffle Pecorino, tarallucci & hand cut spicy Italian salami	d-g-mu-s-sd	8

STARTERS

Butternut squash soup V <i>Caramelised onion & pomegranate molasses</i>	ce-g-sd	8
Burrata & pickled pumpkin V <i>Confit tomato & oregano lemon salsa</i> 	d-sd	12.5
Gravlax salmon <i>Pickled beetroot, cured cucumber & soy dressing</i> 	f-g-s-sd	12.5
Game terrine <i>Red onion jam, sourdough bruschetta</i> 	d-e-g-sd	12.5

PASTA & RISOTTO

		<i>Starter</i>	<i>Main</i>
Mussel linguine <i>Squid ink pasta, mussels, garlic, white wine, parsley & chilli</i>	e-g-m-sd		18.5
Genovese <i>Slow-cooked goat & onion sauce. fresh paccheri pasta, pecorino cheese</i>	ce-d-e-g-s-sd	14	18
Squash risotto <i>Wild mushrooms, "mantecato" with parmesan & amaretto biscuit</i> 	ce-d-sd	14	18

Allergens key

c crustaceans | ce celery | d dairy | e eggs | f fish | g gluten | l lupin | m molluscs | mu mustard | n nuts | p peanuts | s soya | sd sulphur dioxide
se sesame seeds | v vegetarian | **V** vegan - we are unable to guarantee a 100% nut-free preparation environment

M A I N S

Turkey breast <i>Seasonal local greens, beef fat roast potatoes & pigs in blanket</i> 	c-d-g-sd	25
Italian sausages <i>Mashed cannellini beans, pancetta, rainbow chard & crispy shallots</i>	g	24.5
Roasted cauliflower  <i>Baba Ganoush, pistachio, pomegranate & flat bread</i>	g-n-sd-se	18
Vegan Wellington  <i>Brooklynn farm winter vegetables, pastry & sweet pepper sauce</i> 	g-sd	24
Harissa spiced monkfish <i>Aubergine & squash caponata, crispy kale & yogurt salsa</i>	d-f-s-sd	26
Chalk stream trout <i>Sweet potato fondant, samphire & crab sauce</i> 	ce-e-f-mu-sd	28

S T E A K S

All steaks have a supplement on an inclusive dinner package.

Our steaks are Dedham vale dry aged beef, served with seasoned fries, Portobello mushroom, roast tomatoes, rocket, truffle & parmesan dressing with a sauce of your choice: peppercorn, garlic butter or chimichurri

Chateaubriand 500g (Sharing for 2)	ce-d-mu-sd	76	Sup 40
Sirloin steak 300g	ce-d-mu-sd	36	Sup 16
Fillet steak 200g	ce-d-mu-sd	40	Sup 20


S I D E S

Mixed salad leaves with tomato	mu-sd	8	Sautéed mushrooms	sd	5.8
Tomato & red onion salad	sd	8	Seasoned fries		8
Tender stem broccoli	sd	5.8	Buttered new potatoes	d	8

At Lifehouse kitchen, each dish is freshly cooked to order by our passionate team of chefs.

All fish dishes may contain bones.

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