

DINNER MENU

APPETISERS

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

STARTERS

Tomato & basil soup V	ce-g-sd	7.5
<i>With sourdough crostini</i>		
Caprese Burrata with tomatoes three ways V	d-g-sd	11
<i>Confit, roasted, consommé & crispy sour dough</i>		
Gravlax salmon	f-g-s-sd	12
<i>Pickled beetroot, cured cucumber & soy dressing</i>		
Rose veal Tonnato	ce-e-f-mu	11.5
<i>Traditional Piedmont dish. Tender slice veal accompanied by a smooth chilled sauce of tuna, capers & mayonnaise</i>		



PASTA & RISOTTO

		Starter	Main
Mussel linguine	e-g-m-sd		18.5
<i>Squid ink pasta, mussels, garlic, white wine, parsley & chilli</i>			
Genovese	ce-d-e-g-s-sd	14	18
<i>Slow-cooked goat & onion sauce. fresh paccheri pasta, pecorino cheese</i>			
Cauliflower risotto	ce-d-sd	14	18
<i>Crispy Parma ham & chilli flakes</i>			

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

MAIN COURSE

Free range chicken breast	d-sd	25
<i>Sautéed local pointed cabbage, potatoes & roasted red pepper sauce</i>		
Authentic Italian sausages	g	24.5
<i>Mashed cannellini beans, pancetta, buttered rainbow chard & crispy shallots</i>		
Cumin roasted cauliflower 	g-n-sd-se	18
<i>On Baba Ganoush, pistachio, pomegranate, mint & sesame seeds, accompanied with flat bread</i>		
Mediterranean chargrilled vegetables 	sd-se	20
<i>Aubergine, peppers & Zucchini, chickpea fritter, confit plum tomato & baba ghanoush</i>		
Harissa spiced monkfish	d-f-s-sd	26
<i>Aubergine & squash caponata, crispy kale & yogurt salsa</i>		
Inshore cod fillet	ce-e-f-mu-sd	28
<i>Smoky chorizo, zucchini trifolati, crispy Maris bard potato & black garlic aioli</i>		

CHARGRILLED MEAT DISHES

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

SIDES

Mixed salad leaves with tomato	mu-sd	4.5	Sautéed mushrooms	sd	5.8
Tomato & red onion salad	sd	4.5	Seasoned fries		4.5
Tender stem broccoli	sd	5.8	Buttered new potatoes	d	4.5

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

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