

# *La Maison Set Menu*

## STARTERS

### **LES COQUILLES SAINT JACQUES FACON LA MAISON**

Classic La Maison Scallops (4, 7, 14)

### **PORK BELLY**

Black Pudding, Shallot, Burnt Apple (1 wheat, 7, 12)

### **BURRATA**

Heirloom Tomato, Gold River Leaves, Black Olive, Charred Peach (1 gluten)

### **SMOKED CHICKEN & HAM HOCK TERRINE**

Apricot, Horseradish, House Brioche (1 gluten, 3, 7, 10, 12)

## MAINCOURSE

### **MONKFISH**

Girolles, Sweetcorn, Borlotti Beans, Fondant, Pickled Mussels (4, 7, 12, 14)

### **RUMP OF LAMB**

Sweetbreads, Ratatouille, Gratin, Olive Ratatouille, Smoked Aubergine. (7, 4)

### **10oz STRIPLOIN**

Shallot, Bearnaise, Fries (2, 4, 7, 12)

### **RICOTTA STUFFED COURGETTE**

Mushroom Ketchup, Baby Leek, Piccallili, Purple Broccoli. (1 gluten, 3, 7)

## DESSERT

### **CREME BRULEE CLASSIQUE FRANCAISE**

Classic French Creme Brulee (3, 7)

### **PASSIONFRUIT TART**

Raspberry Sorbet, Meringue, White Chocolate Soil (1, 3, 7)

### **PLATEAU DE FROMAGES**

Cheese Board (1 wheat, 7)

## SIDES

**Pomme Frites** — €5.50

**Roasted Baby Potatoes, Lime creme fraiche, chorizo** (1 gluten, 7) — €6

**Peas A La Francaise** — €6.50

**Fennel, Olive & Parmesan Salad** (7) — €6.50