

MENU · SPÉCIAL

ENTRÉES STARTERS

Grilled Aubergine & Quinoa Salad £6.9

Cornfit Hearts of Artichoke £8.9
top with smoked haddock gratin

PLATS MAIN COURSES

Wild Boar £23.5

Slow cooked with wild mushrooms, apple & cider beer
s/w sautéed potatoes

Steamed Lemon Sole Filled Roll with Asparagus £23.5

Topped with samphire & white wine, cream sauce
s/w rice

DESSERTS DESSERTS

Espresso Crème Brûlée £7.5

Honey Parfait £7.5
With berries and shortbread



LIBATIONS

LPA's Aperol Spritz £10

Aperol Inf. With Strawberry & Basil, Prosecco
& Soda Water

La Potion £10

Gin Inf. With Cucumber & Parsley, Midori,
Pineapple Juice, Lemon Juice

Épicé £10

Pisco Inf. With Masala Chai, Homemade Masala Syrup,
Lime Juice, Foamer

Est Et Ouest £10

Skinos, Pernod, Grapefruit Cordial, Foamer

Pamplemousse £11

Tequila Blanco Inf. with Grapefruit, St. Germain,
Grapefruit Cordial, Soda Water

Avant Le Coucher Du Soleil £10

Vodka Inf. with Dry RedPepper, Passionfruit Puree,
Homemade Cinnamon Syrup, Lime Juice

MOCKTAILS

Tres Baie £7

Fresh Mixed Berries, Lemon Juice,
Homemade Simple Syrup, Soda Water

Reve de Chocolat £7

Homemade Chocolate Syrup,
Espresso, Coconut Milk