

## Starters

Artichoke and sun blush tomato tart with olives, capers, peppadews and melted camembert topped with rocket lettuce	£7.50	Crayfish and Avocado salad served with Marie Rose sauce	£10.50
Caprese salad 🌌 🔍	£8.00/	Pan-fried scallops 📱	£11.00
buffalo mozzarella, plum tomatoes and fresh basil with olive oil drizzle	£13.00	with spicy chorizo sausage in honey mustard glaze	
Duck with ruby port pate toasted focaccia with spiced plum chutney	£8.50	Roast tomato and basil soup	£7.00
Wild mushrooms risotto 🥓 with shaved parmesan and fresh parsley	£9.50/ £16.00	Broccoli and stilton cream soup 🥓	£7.00
Scottish smoked salmon 💚 with Irish soda bread, capers, shallots and lemon	£9.50		

Main Courses Spinach and lentil tarts with melted mozzarella with mixed salad and herb vinaigrette	£15.00	Pan-fried prawns in lemon chilli marinade 🏾	£19.00
Aubergine Bake layers of a grilled aubergine, tomato sauce, parmesan cheese and bread crumbs	£15.50	Grilled tuna steak 💚 📱 on white bean and feta salad with rocket leaf pesto and tomato, capers and spring onion salsa	£19.50
Pair of fish cakes (salmon and smoked haddock) served green asparagus and horseradish cream	£15.50	Braised lamb shoulder on sautéed root vegetables and mashed potato	£20.00
London Pride battered fish and thick chips served with mushy peas and tartar sauce	£16.00	Pan-fried Sea Bass fillet 💚 endive, leek and anchovy ragout with a citrus, basil and tomato salsa	£21.00
LBK pure beef cheese burger served with rocket leaves, Marie Rose sauce, onion rings, peppercorn sauce and fries	£16.00	Chicken tikka masala 📱 with basmati rice, raita and warm naan bread	£23.00
Char grilled marinated baby chicken with potato artichoke and hash	£18.50	Char-grilled 8oz Hereford rib-eye steak served with thick cut chips, slow roast tomatoes and your choice of peppercorn or béarnaise sauce	£28.00
Calves liver and sweet cured bacon served with mashed potatoes and shallot gravy	£19.00		

Side Orders and Accompaniments	Each
Mashed potatoes / Sautéed spinach / Mixed garden vegetables / Fries / Mixed salad / Rocket parmesan salad /	£3.50
Basmati Rice / Broccoli in almond butter/ Thick cut chips / Onion rings	

Desserts			
Rhubarb and custard	£7.00	Warm gooseberry crumble	£7.00
with crushed honey comb		with pistachio ice cream	
Double chocolate brownie with	£7.00	Fresh fruit platter 🤎	£7.00
pecan nuts and served with pistachio ice cream		served mixed berries and raspberry sorbet	
Vanilla crème brûlée	£7.00	Ice cream selection	£7.00
with almond tuile		vanilla, pistachio, strawberry, chocolate,	
Apricot and almond tart	£7.00	Traditional sticky date pudding	£7.00
maple syrup, marinated apricots, lime cream		with butterscotch sauce	
cheese			
Caramelized baked cheesecake	£7.00	Decadent warm soft centred chocolate pudding 📱	£8.00
served with mixed berries		served with vanilla ice cream	

Suitable for vegetarians, V Healthy option, Signature dish. Some dishes may contain traces of nuts, seeds or dairy products. All prices include VAT. A discretionary 15% service charge will be added to your bill in lieu of gratuity. At peak times, we operate a minimum spend policy of £15.00 per person when dining on The Patio. For further information, please ask our staff. 0621



Мо	rning	Favo	urites
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## Salads

	from 11.00am – 4.00pm			
	Breakfast bakery with coffee or tea	£7.00	Lowndes mango chicken salad 💜 뾛	£13.50
	with a warm croissant served with English butter		fresh mango, grilled chicken, peppadews, cherry	
	and assorted preserves		tomatoes, bean sprouts and sweet chilli dressing	
	*Eggs Benedict	£14.00	Tropical Seafood salad 🔍	£15.50
	toasted English muffin, char grilled back bacon,		pan-fried Sea Bass, tiger prawns, mixed lettuce,	
	poached eggs, coat <b>e</b> d in sauce Hollandaise		cherry tomatoes, pineapple, crispy onions and	
			honey mustard dressing	
	*Chef's Breakfast Feast	£14.00	Caesar salad	£8.00
	(boiled/fried/poached/scrambled)		Caesar dressing, cos lettuce, garlic croutons,	
	with grilled back bacon, Cumberland pork sausage,		shaved parmesan	
	grilled tomato, sautéed mushroom and your choice		<ul> <li>with char grilled tikka chicken strips</li> </ul>	£11.50
	of white or brown toast		<ul> <li>with sautéed prawns</li> </ul>	£12.50
	*Omelette	£14.00		
	served with your choice of white or brown toast			
	with your choice of filling:			
1	peppers, mushrooms, ham, cheese, chilli, tomato			

\*Comes with unlimited serving of filter or decaf coffee

Sharing Platters	
Hummus and stuffed olives 🛹	£7.50
British cheese selection served with pickled celery and fruit chutney	£11.95
Seafood platter breaded prawns, goujons of hake, mini haddock fish cakes served with sauce tartare	£12.00
Meat Platter chicken lollipops, mini lamb koftas, tikka marinated chicken strips served with sauce piri piri	£12.00

Sandwiches Grilled Panini of your choice: • honey glazed ham with English cheddar cheese • Buffalo mozzarella, tomato and fresh basil 🎺	£13.00	Afternoon Tea from 3.00pm – 6.00pm Warm Scones with clotted cream and preserves	£7.00
<ul> <li>tuna mayonnaise with mixed cress</li> <li>Lowndes toasted cheese and tomato sandwich</li> <li>English Cheddar, tomatoes, toasted white bread,</li> <li>melted mozzarella served with avocado </li> </ul>	£13.50	Cake Selection New York Cheesecake with mixed berries or carrot cake or chocolate mascarpone mousse cake	£7.00
Club Sandwich grilled chicken breast, bacon, fried egg on focaccia bread	£15.50	The Lowndes Afternoon Tea Afternoon Tea is served with your choice of tea, finger sandwiches, warm scones with clotted cream and preserves and your choice of cake from the a la carte section	£20.00
Grilled Steak Sandwich 4oz sliced rump steak on rocket leaves, honey mustard dressing, topped with melted Gouda cheese, in a crisp baguette	£17.50	Chocolate Afternoon Tea served with warm chocolate chip scones, chocolate mascarpone mousse cake and strawberries in warm chocolate sauce	£22.50
All served with your choice of fries or garden salad		Champagne Afternoon Tea includes a glass of Pommery Brut Champagne	£30.00

**Executive Chef: Martin Gabler**