



## LHP - DINNER MENU

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### SNACKS

Housemade Focaccia, Olive Oil and Balsamic Vinegar (vg)	£5.00
Marinated Nocellara Olives (vg) (gf)	£5.00
Rosemary Salted Almonds (n) (gf)	£5.00
Charcuterie - Monmouthshire Air-Dried "Coppa" (gf)	£8
Charred Sourdough, Boquerones, Semi-Dried Tomato, Oregano	£9

### SMALL PLATES

Grilled Cime Di Rapa, Anchovy Mayo, Pecorino (gf) (n)	£9
Taleggio Cream, Charred Wild Mushrooms, Thyme & Pickled Chillies (d) (v*) (gf)	£11
Whole Lemon Sole, Garlic & Herb Butter (d) (gf)	£pa
Shaved Fennel Salad, Olive Tapenade & Hazelnuts (v) (gf) (n)	£8.50
Burrata, Semi Bitter Leaves, Blood Orange & Mustard Dressing (d) (v) (gf)	£12
Braised Featherblade, Polenta, Peppercorn Sauce (d)	£14

### MAINS

Agnolotti, Roasted Cherry Tomato & Garlic, Mascarpone, Fior di Latte, Parmesan (d) (v)	£19
Cappellacci, Leek, Rochetta, Hazelnut, Rosemary & Balsamic (d) (v*) (n)	£19.50
Tagliatelle, Charred Pepper, Tomato, Pecorino, Gremolata Pangrattato (d) (v*)	£19
Cappelletti, Carrot and Pumpkin Seed, Vegetable Brodo, Pickled Carrot and Chilli (vg)	£18.50
Pappardelle, Beef Shin Ragu, Gorgonzola, Saffron Gremolata, Pangrattato (d)	£24
Tagliolini, Cockles, Brown Shrimp, Sardine and Fennel Sauce, Basil & Preserved Lemon Butter (d)	£23

### DESSERTS

Taleggio, Gorgonzola Picante, Fig Fennel & Pecan Bread with Crystallised Honey (d) (v*) (n)	£13	
Tiramisu (d) (v)	£8	
Dark Chocolate Budino, Amaretti, Creme Fraiche (d) (v) (n)	£8.50	
Vegan Chocolate Mousse, Cherry Compote, Almond Praline (vg) (gf) (n)	£8	
Affogato - House Made Ice Cream, Fresh Espresso		
Stracciatella (d) (v) (gf)		
Gianduja (d) (v) (gf) (n)		
	1 Scoop / 2 Scoop	£6 / £8
	Add Frangelico 35ml	£5