


La Perle



Chef's Dine In Menu

Starters

Double Baked Dorset Blue Vinney Soufflé, Spring Onion Cream £9.95

Seared Sashimi Tuna wrapped in Coriander, Ginger Dressing, Pickled Mouli, Smijemi Mushrooms, Lymington Crab Cake, Wasabi Mayonnaise £11.95

Celeriac Veloute, Confit Duck Leg, Crispy Duck Egg, Chanterelles, Roasted Celeriac, Winter Truffle, Sage Oil £9.95

Palate Cleanser

Coconut Sorbet, Pineapple, Lime, Coconut Rum £5.95

Chargrilled Longhorns Steaks, Pomme Dauphinoise, French Beans wrapped in Parma Ham, Red Wine Shallot Sauce

Sirloin £27.95 | *Ribeye* £27.95 | *Rump* £19.95 | *Fillet 6oz/8oz* £26.95/£29.95
Chateaubriand (for 2) £34.95 pp

Mains

Roasted Cornish Cod, Crushed New Potatoes, Confit Tomatoes, Crayfish, Baby Spinach, Lymington Lobster Sauce £21.95

Spinach and Ricotta Ravioli, Chargrilled Tenderstem, Oyster Mushrooms, Truffle, Lemon and Parmesan £18.95

Desserts

Dark Chocolate & Pistachio Fondant, Roasted Pistachios, Chocolate Crumble, Blackberry Ice Cream £7.95

Apple Tarte Tatin, Vanilla Ice Cream, Salted Caramel & Calvados Sauce, Crispy Almonds £7.95

Homemade Prune and Armagnac Ice Cream with Vanilla Shortbread £5.95

If you require information regarding the presence of ALLERGENS in any of our food, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.