

Menu a la carte for Spring at The Lough Pool

Soup of the day, served with homemade bread.	£ 4.95
Cured Salmon & Scallops bound in a Citrus Crème Fraîche, with Cucumber Ribbons & Soft Boiled Quail Eggs, sourced from Sellack.	£ 7.95
Vanilla Poached Ballottine of Skate with Crayfish & Lemon Grasse Mousse, Braised Pak Choi and a Saffron Broth.	£ 5.95
Confit of Madgetts Farm Duck Leg, Char grilled Chorizo with Artichoke Hearts and Red Pepper Pesto.	£ 6.25
New Season Asparagus, Toasted Brioche, Poached Sellack Duck Egg and Chive Hollandaise.	£6.50
Carpaccio of Herefordshire Beef Fillet with a Potato Salad, Three Mustard Dressing and Parmesan Tuille.	£ 8.25
Pork Rillettes with Stilton & Black Pudding Salad, Apple Puree and Parsnip Crisps	£ 5.95
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<b>Mains</b>	
Tenderloin of Herefordshire/Borders Lamb, Cauliflower Puree, Thyme Roasted Beetroot, Caramelized Sweetbreads in Filo Basket and Fondant Potato	£16.25
Fresh Tuna Steak with a Garlic and Wild Mushroom Risotto, Wilted Greens, Crab Wontons and a Watercress Sauce.	£15.95
Fillets of Lemon Sole with a Spinach & Crème Fraîche Roulade, Apple Tortellini and a Mango & Sun Blushed Tomato Salsa.	£14.95
Open Layered Ravioli of Root Vegetables, Truffle Artichoke Mousse and a Fricassee of White Beans.	£10.95
Seared Breast of Madgetts Farm Duck, Confit of Sweet Potato, Tri coloured Mousseline, Ratatouille of Vegetables & Pancetta Crisp.	£15.75
Loughpool Signature Dish of: Borders Free Range Pork Tenderloin, Confit of Belly & Black Pudding, Potato Dauphnoise , Apple Puree, Creamed Cabbage and Bacon.	£16.75

*** Smaller portions of most dishes are available for children ***

**FLAVOURS OF HEREFORDSHIRE RESTAURANT OF THE YEAR**