

2025

STRENGTH

LT16

L I M E T R E E

# SMALL PLATES

## Land

<b>Caerphilly &amp; Marmite Croquettes   V</b> Topped with a honey drizzle	<b>7</b>
<b>Crispy Spicy Mozzarella   V</b> Coated in Nashville hot sauce, served with a pot of ranch sauce for dipping	<b>7.5</b>
<b>Roasted Cauliflower Bang Bang   VE   GF</b> Tossed with toasted peanuts, coriander, sesame	<b>8</b>
<b>Braised Miso Hispi Cabbage   V   VEO</b> Dressed with Korean BBQ sauce, pickled shallots, green chilli, sriracha mayo	<b>8</b>
<b>Maple Roasted Beetroot   VE   GFO</b> Pitta shards, chipotle hummus, crispy chickpeas	<b>9</b>
<b>Wild Mushroom Parfait   VE   GFO</b> With toasted sourdough, celeriac remoulade	<b>9</b>

## Farm

<b>Persian Style Lamb   GF</b> Dressed with mint yoghurt, pomegranate & coriander	<b>10</b>
<b>XXXL Miso Glazed Pork Belly Rib   GF</b> Charred green chilli salsa	<b>13</b>
<b>Beef 'N' Waffle   GF</b> Homemade potato waffle loaded with shredded short rib chilli	<b>9</b>
<b>Carbonara Scotch Egg</b> Served with smoked tomato chutney	<b>8.5</b>
<b>BBQ Crispy Chicken Wings</b> Buttermilk marinated chicken wings, fried in house coating & tossed in bourbon bbq sauce	<b>8</b>
<b>Crispy Chicken Ceaser</b> Loaded with gem lettuce, shredded parmesan & croutons and smothered in Caesar dressing	<b>10</b>

## Sea

<b>Diver Caught Scallop &amp; Parma Ham Rosemary Skewers   GF</b> Hot honey 'nduja sauce	<b>14</b>
<b>Grilled Thai Style King Prawn (Shell On)   GF</b> Coconut, ginger, green chilli, coriander and lime	<b>12</b>
<b>Fritto Misto (Fish Changes Daily)   GF</b> Black garlic and squid aioli, charred lime	<b>9</b>
<b>Tandoori Spiced Seabass   GF</b> Topped with onion bhaji, lime and coriander pickle	<b>14</b>
<b>Seared Tuna Tacos   GF</b> Soft tacos with mango salsa and mojo dressing	<b>10</b>

### PERFECT FOR LUNCH!

26.5

#### House Favourites for 2

Crispy Spicy Mozzarella, BBQ Crispy Chicken Wings, Roasted Cauliflower Bang Bang & House Seasoned Fries

## Meat



**TANDOORI FIRED ROASTED CHICKEN** 20  
*Spatchcock poussin chicken*

### STEAKS

*Finished over the coals*



**Tomahawk Steak 1kg** 60  
*Served medium rare*

**Sirloin 8oz** 20  
*Welsh cut sirloin, cooked to your preference*

#### Add a sauce 3.5

Chimichurri, Pepper Sauce or Truffle Cheese

### STEAK PLATTER

75

*Oh my steak!*

1 Kilo aged Tomahawk Steak, truffled mac and cheese, fries, panko onion rings, caesar wedge and pepper sauce

*Add Prawns 7  
Add Scallops 10*

### LTBURGER



**THE SMASH** 12  
Smashed 6oz beef patty, maple cured bacon, smoked applewood cheese, LT burger sauce, LT burger sauce, pickles, gem lettuce **GFO | VO**

**KOREAN FRIED CHICKEN** 12  
Korean fried chicken, korean chilli sauce, kimchi, coriander mayo, pickles, gem lettuce **GFO**

## EXTRAS

**Fries | VE | GF** 4  
Rosemary, sea salt

**Add Truffle & Parmesan** 1.5

**Grilled Radicchio & Courgette Salad | VE | GF** 5  
Harissa dressing

**Truffled Mac & Cheese** 6  
Parmesan, sea salt

**Tenderstem | VE | GF** 5.5  
Salsa verde, watercress

**Panko Breaded Onion Rings | VE** 6  
Kimchi and soy caramel

**Woodfired Sourdough** 4.5  
Whipped chilli butter

## Dessert

7

**Ultimate Super Sticky Toffee Pudding,**  
Burnt marshmallow, salted caramel, miso ice cream

**Baked Pistachio & Chocolate Cheesecake | GF**  
Finished with a side of LT Whippy

**Unlimited Whippy | GF**  
Whippy your night away!

*Serves 2*

14

### LT BIG BONANZA

Chocolate brownies, hazelnut doughnuts, cheesecake, macaroons, LT Whippy, fresh berries, selection of sauces