

# Louma

Amuse Bouche

## TO START

Vichyssoise

With toasted sourdough

D G

Butternut Squash  
and Sage Risotto (V)

D Su

Roast smoked  
Allenbrook trout salad

With dill mayonnaise and  
soda bread croutons

F G E

## MAIN COURSE

Roast Venison

With redcurrant, cinnamon and  
cream sauce, roasted vegetables  
and crispy smoked bacon

D

Rack of Lamb

With crab apple and rosemary gravy,  
Jerusalem artichoke puree, sprouting  
broccoli and crispy potatoes

D

Sweet Potato and Peanut Curry (VG)

With saag aloo and poppadom

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## DESSERT

Vanilla Panna Cotta

With blueberry compote

D

Chocolate Torte (V)

With clotted cream ice cream

D E



Our menus are dictated by our land, the sea and the season. We aim to source the freshest, brightest ingredients available on the day. As such, there might be a few tweaks and changes, but we endeavour not to stray too far from the brief!