

# LATITUDE 50

## DINNER

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### STARTERS

**Soup of the Day (v / gfa) £7**  
Freshly made every day

**Tomato & Mozzarella (v) £8**  
Heritage tomato, buffalo mozzarella, basil

**Chicken Liver Brûlée (gfa) £8**  
Caramelized onion, crostini

**Brill (gfa) £10**  
Cured brill, orange, fennel, crispy mussel

**Mackerel (gfa) £9**  
Cucumber, buttermilk dressing,  
pickled apple, dill oil

**Beetroot & Strawberry  
(vg / gfa) £8**  
Texture of beetroot, compress and  
fresh strawberries, basil oil

**Pan-fried Scallops (gfa) £12**  
Pea purée, bacon, onion

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### MAIN

**Pesto Gnocchi (vg) £15**  
Sundried tomato and spinach

**Salmon (gfa) £18**  
Pan-fried salmon fillet, fine beans, clams,  
brandy raisins, spring onion beurre blanc

**Chicken Fillet (gfa) £20**  
Mushroom and aubergine purée, pickled  
mushroom, potato rosti, chicken jus

**Hake (gfa) £20**  
Carrot purée, pickled carrot,  
roasted carrots, shrimp cream

**Wild Mushroom Tagliatelle  
(v) £16**  
Creamy sauce, parmesan

**Whole Plaice (gfa) £20**  
New potato, fine beans, lemon and caper butter

**Duck Breast (gfa) £24**  
Red cabbage, feta, pak choi,  
pumpkin seeds, red wine jus

**Café de Paris  
Rib Eye Steak 8oz (gfa) £30**  
Mushrooms, tomato, chunky chips, café de Paris

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### DESSERT All £8

**Lemon & Lime Tart (v)**  
Raspberry sorbet

**Strawberry Cheesecake (v)**

**Chocolate Profiteroles (v)**  
Filled with crème pâtissière

**Ice Creams & Sorbets**  
A selection of 3 scoop ice creams and sorbets

**Cheese Board  
(supplement £4)**  
A selection of cheeses selected by Chef  
served with biscuits

(v) Vegetarian / (vg) Vegan / (gfa) Gluten free option available

If you have any food allergies or intolerances, please speak to our team about the ingredients in your meal when placing your order. We cannot guarantee that any food item is allergen free.