

# LATITUDE 50

## Easter Menu

£30 per person

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### STARTERS

#### Mushroom on Toast (V/GFA)

Creamy wild mushroom on toast

#### Calamari (GFA)

Crispy squid, lemon and garlic mayo

#### Ham Hock Terrine (GFA)

Onion marmalade, crostini

#### Roasted Vegetable and Tomato Soup

(V/GFA)

Baguette

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### ROAST AND CATCH

#### Slow Braised Ox Cheek (GFA)

Yorkshire pudding and all the trimmings

#### Roasted Pork Belly (GFA)

Roasted brae burn apple sauce, traditional garnish

#### Nut Roast (V)

Traditional garnish and red wine sauce

#### Fillet of Sea Bass (GFA)

Roasted new potatoes, greens, beurre blanc

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### MAINS

#### Fish and Chips (GFA)

Fat chips, garden peas and tartare sauce

#### Superfood salad (V/VE/GF)

Quinoa, avocado, baby spinach and broccoli

#### Roasted Squash and Shallot Risotto

(V/GFA)

Thyme, garlic and toasted pumpkin seeds

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### SIDES

Garlic Bread ..... £6

On focaccia

Tender Stem Broccoli ..... £6

Garlic and thyme

Parmesan and Truffle Fries ..... £9.50

Potatoes ..... £6

Buttered new potatoes, fries, mash, fat chip

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### DESSERTS

#### Salted Caramel Cheesecake

Chocolate ganache

#### Sticky Toffee Pudding (V/GFA)

Vanilla ice cream

#### Chocolate Brownie (V/GFA)

Chocolate ice cream

#### A Selection of Ice Cream (V/GFA)

Berries, chocolate soil

(v) Vegetarian / (vg) Vegan

If you have any food allergies or intolerances, please speak to our team about the ingredients in your meal when placing your order

## MERCURE

HOTEL

PAIGNTON