

LONDONLICIOUS | DINNER

40.00 plus tax and gratuity



APPETIZER



Feature Soup – ask your server for details

Butternut Squash Purée with Pancetta and Parmesan Crisp

Caesar Salad with Crispy House-made Pancetta,
Crouton and Flaked Parmesan

Slegers Mixed Living Greens Salad with Cherry Balsamic Vinaigrette,
Heirloom Tomatoes and Spiralized Watermelon Radish

Maple Glazed Pork Belly, Citrus Aioli with Garlic
and Cardamom with Spicy Frizee Salad

ENTRÉE



Feature Pasta – Ask about today's Preparation

Confit Duck Leg, Orange Ginger Sauce, Garlic and Herb Smashed Potato

Slow Braised Chicken Supreme with Reduced Jus,
Sweet Potato Mash and Seasonal Vegetables

Side Ribs Cooked Sous Vide for 24 Hours and 4 Hours Smoked
in a Southern Style BBQ Sauce with Fresh Apple Cider Slaw,
Mashed Potatoes and Seasonal Veg

Black Eyed Pea Risotto - Bacon, Corn, Beetroot Greens Wilted with
Camembert, Topped with Crispy Fried Noodles

Feature Catch – Ask about today's Preparation

DESSERT



Fresh Daily Dessert Selections