

We would like to welcome you to La Stella. Head Chef Chris Tonner & his team are constantly experimenting & developing new ideas to evolve the dishes. Please feel free to ask any questions and one of our chefs will happily come to your table and discuss the menu.

Restaurant Manager James can guide you through our wine list and advise on the best wine to compliment your food. We hope you enjoy your experience with us at La Stella.

Summer Creations 2010

A Gift from the Kitchen will be served before your Meal

TO START

SMOKED SALMON from John Ross Jr.

Crab & Crayfish Potato Salad, Lemon Crisp & Mini Caper Dressing

WOOD PIGEON cooked rare

Mini Drumstick, Pearl Onion, Polenta, Smoked Bacon Powder
& Wood Sorrel Foam

BROAD BEAN & APSARAGUS RISOTTO

Plum Tomato, Goats Cheese Pastry & Curry Oil

CRISPY LAMB SWEETBREADS

Carrot Puree, Sherry Vinegar Syrup, Garlic Confit & Truffled Linguine

You will now be presented with a refreshing Intermediate Course

TO FOLLOW

SLOW COOKED PORK BELLY

Sweet Potato Chips, Beetroot Fondant, Macaroni Cheese
& Roast Tomato Jus

8oz SCOTTISH SOURCED FILLET STEAK

Carroll's Heritage Potatoes, Béarnaise Glaze, Black Truffle Cream &
Sautéed Wild Mushroom's from Sam

£3 supp

CORN FED CHICKEN BREAST

Spinach Pomme Puree, Red Wine Shallot, Watercress Spring Roll
& Dijon Mustard Cream Sauce

HEIRLOOM TOMATO & BUFFALO MOZZARELLA

Puff Pastry Tartlet with Pickled Walnuts & Wild Rocket Tempura

Please also see our [Blackboards](#) for our [Fish Specials](#) & [Homemade Desserts](#)

Lewis' Hand Crafted Petit Fours to Finish

Our Chefs take time to prepare & present the dishes to a high standard and do not rush the service. We are happy to take requests and make every effort to ensure you enjoy your time with us.

2 Course £28.95 3 Course £33.95

A 12.5% Discretionary Service Charge will be added to all Parties of Six & More.