

LT16
LIME TREE

PICKLED PUMPKIN
Catering

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LT16 – Lime Tree, no.24 St Mary's Street, NP16 5EU

Small plates
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NEED HELP

Ordering?

Here are some of chef's recommendations

1-2 People

share 3 to 4 dishes, add on top - it'll come in waves!

4-6 People

share 5 to 6 dishes - each dish comes fresh from the kitchen when ready!

8+ People

start with crispy, order a bit from sea, pair with land... all our plates are made to share!

10+ People

Think of the menu as an experience & don't restrict yourself to just 1 per person - the waves of food come to you!

Something to start

Homemade focaccia | V £8.00
aged balsamic & olive oil & house olives

Anti Pasto for 2 £14.50
local cured meats, focaccia, olives, pickles



CRISPY

Mushroom bolognese arancini | V £6.00
parmesan, aioli

Miso beef shin croquettes £7.50
gochujang chilli jam

Fried olives | V + VE option £5.00
chipotle yoghurt

Haddock chowder fish cake £9.00
warm tartare sauce

SEA

Pan seared scallops £14.00
asparagus, pea, salmon roe

Thai king prawns £11.00
Coconut curry sauce, garlic flatbread

Pan fried salmon fillet £16.00
heritage tomato, capers and chorizo

Torched Mackerel fillet £11.00
pickled fennel, watercress, blood orange vinaigrette

LAND

Wild garlic pesto tagliatelle | V £12.50
tenderstem, perl las, pine nuts

Braised hispi cabbage | V + VE option £8.50
caesar, parmesan, onion

Miso aubergine | V + VE option £9.50
crispy chickpeas, chipotle yogurt and coriander chutney

Greek cauliflower | V + VE option £10.00
black olive tapenade, whiped feta, roquito peppers

Flat breads £9.00

Sun blushed tomato, basil pesto, shaved pecorino | V

Butter chicken, green chilli, crispy onions

Welsh rarebit, tomato, olive oil | V

FARM

Crispy chicken milanese £14.00
black olive, roasted red pepper salad

8oz sirloin £18.00
Peppercorn butter, watercress, sea salt

Potato gnocchi, lamb ragu £12.00
wild garlic pesto

10oz Jerk pork chop £16.00
stout and treacle glaze, yuzu slaw

COLD

Oak smoked salmon £8.00
creme fraiche, pickled fennel, rye

Heritage tomatoes | V + VE option £7.50
goats curd, olive oil, sea salt

Confit garlic hummus | V + VE option £6.50
sun blushed tomatoes, pesto

Roasted beetroots | V £8.50
horseradish creme fraiche, radicchio

sides £5.00

Seasonal house salad
blood orange vinaigrette

Tenderstem broccoli
salsa verde, pinenuts

Truffle fries | V + VE option
parmesan, sea salt

Roasted new potatoes
confit garlic and chive butter

