LAKESIDE



STARTERS £5

HOMEMADE SOUP OF THE DAY VE

Made daily using the season's best ingredients and served with bread

SMOKED SALMON AND WATERCRESS GF

Watercress mousse, smoked salmon, horseradish, and herb oil crostini (Fish, milk, Wheat)

MUSHROOM AND GRUYERE ÉCLAIR V

Mushroom Duxelles filled choux, Gruyere and sauteed wild mushrooms (Wheat, egg, milk, sulphates, celery)



MAINS £10

CRESCENT SQUASH VE

A crescent wedge of winter squash dressed with a nut cheese, mixed seeds and winter leaves, sat on a soya cream spinach (Soya, Tree nut (Cashew)

TEETAR MASALA GF DF

Pakistani spiced partridge, Aloo Tikki potato, Thoran vegetables and Masala sauce (Celery, Mustard, Sulphates)

MUSHROOM MASALA VE GF DF

Masala marinated mushrooms, Aloo Tikki potato, Thoran vegetables & Masala sauce *(Celery, Mustard, Sulphates)*

SPANISH FISH STEW DF

Salmon, sea bass and mussels cooked in a rich tomato sauce with chickpeas and new potatoes served with a hunk of Sourdough

(Fish, Molluscs, Sulphates, Wheat)

POT ROAST CHICKEN AND LEEK

Roast chicken in a creamy tarragon and leek sauce with suet dumplings & winter greens

(Milk, Celery, Wheat, Sulphates)

Allergies & Intolerances

Key allergens are highlighted in bold italic; however, we are not a free from kitchen. please speak to your server for advice and additional options where possible



Restaurant



DESSERTS £5

POLENTA CAKE VE GF

Light polenta cake, orange syrup and pistachio encrusted vegan ice-cream (Milk, Egg, Soya, Tree nut (Pistachio)

CHESTNUT & DULCE DELICE GF

Layered chocolate and chestnut mousse, Dulce caramel glaze with a popcorn granola (Milk, Egg, Sulphates)

CHOCOLATE SALAMI AND COFFEE V

Chocolate salami made with pistachio, hazelnuts and biscuit, served with your choice of hot drink

(Wheat, Milk, Soya, Tree nut (Hazelnut, Pistachio)



ICE-CREAM & SORBETS £4

ICE CREAMS	SORBETS	VEGAN- FRIENDLY
Vanilla	Mango	Vegan Vanilla
(Egg, Milk)	Lemon	(Soya)
Salt Caramel		
(Egg, Milk)		

Allergies & Intolerances