LAKESIDE

Restaurant

STARTERS £5

HOMEMADE SOUP OF THE DAY VE

Made daily using the season's best ingredients and served with bread (*Please ask your server*)

INTO THE GRASS 🗸

English asparagus kept simple with a rich hollandaise sauce Served with Melba Toast (*Egg, Milk, Sulphites, Wheat*)

TART ROYALE

Puff pastry tartlet, scrambled egg, and shredded salmon (Wheat, Egg, Milk, Fish, Sulphates)

HOT SMOKED MACKEREL GF

Smokey mackerel fillet on sat on new potato salad and finish with a lemon mayo (*Egg, Fish, Sulphates*)

DESSERTS £5

MORTAR MOUSSE GF Millionaire caramel mousse, shortcake base, dark chocolate mortar cap (*Milk*, *Egg*, *Soya*)

RHUBARB & CUSTARD TART

The clean and classic combo of sessional rhubarb and homemade custard within a pastry shell (*Milk*, *Egg*, *Wheat*)

STRAWBERRY AND CREAM GF

Fresh cut English strawberries, lashing cream or vegan Ice cream and chocolate garnish (*Milk*)

CEREAL DESSERTER

Cornflake panna cotta, rice crispy chocolate chunk and golden flakes (*Milk, Wheat, Barley*)

MAINS £10

STAG HILL STEAK GF

Venison haunch steak, 85% Tumaco chocolate jus with a slow-braised shallot creamy mashed potatoes & summer green (*Milk, Soya, Sulphates*)

MUSHROOM ARROSTO MISTO VE GF

A Rustic Italian Polenta purée, spinach, roasted mushroom, and balsamic beets (Celery, soya, Sulphites)

MISO HAKE GF

Fillet of baked hake, miso beurre Blanc, crunchy pickle asparagus and heritage carrots (Fish, Milk, Soya, Sulphates)

HONEY MUSTARD CHICKEN GF

Chargrilled and honey mustard glazed, chilli mango salsa and a quinoa salad (*Mustard, Sulphates*)

TERYAKI PORK BELLY/ TOFU VE

Sweet soy-marinated pork or firm tofu with ginger Bok choi, spring onion sticky rice and toasted sesame (Soya, Wheat)

ICE-CREAM & SORBETS £4



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