

LAKESIDE

Restaurant

Welcome

To the Lakeside Restaurant, the University of Surrey's training facility. Operating within the School of Hospitality and Tourism Management, Lakeside prides itself on producing seasonally influenced dishes, fresh to order. We provide a blend of classic cuisine, with modern innovations that incorporate flavours from around the globe.

To Start

HOMEMADE SOUP OF THE DAY **VE**

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

CAULIFLOWER CHEESE PANNA COTTA **V**

An Agar set panna cotta infused with cauliflower, topped with compressed pear, and candied walnuts served with fresh walnut bread
(Milk, Sulphates, Wheat)

GIN DRUNK SALMON **GF**

Silent Pool gin cured salmon, served tartare style with a salty lemon tonic gel, pickled cucumber, and preserved lemon
(Fish, Sulphates)

SOUTHERN HUSH PUPPIES **V**

Light and fluffy cornmeal fritters topped with charred corn, fried okra and ranch-style dressing
(Eggs, Wheat)

PORK PÂTÉ AND PICKLE PLATTER

House smoked maple wood pork Pâté, home pickled veg, bacon wafer and cress
(Sulphites)

5

6

6

6

6

Vegetarian and Vegan

FO-FISH EN PAPILOTE **VE**

Seaweed wrapped tofu, preserved lemon, capers, and tomato, encased and baked in a filo pastry papillote with a watercress sauce
(Wheat, Soya)

12

NASTURTIUM RISOTTO **GF**

Nasturtium stamen risotto, nasturtium leaf pesto, nut brittle and spiralized courgette
(Milk, Walnut, Hazelnut)

12

Mains

PAPPADELLE, PORK AND PORT SALUT

Homemade pasta, melt in the mouth pork belly, rich and creamy Port Salut cheese and Bolognese sauce
(Eggs, Wheat, Milk)

12

CHICKEN TAPENADE **GF**

Black olive stuffed breast, confit wing bonbon, boulangère potatoes and sautéed green beans
(Milk, Soya, Egg)

12

ARCTIC CHAR EN PAPILOTE

Fillet of Arctic Char, preserved lemon, capers, and tomato encased and baked in a filo pastry papillote with a watercress sauce
(Fish, Wheat, Sulphates)

12

MOROCCAN LAMB LOLLIPOPS **GF**

Tender lamb cutlets with a Chermoula marinade, chargrilled Romano pepper and cauliflower couscous

12

THE LION KING **GF**

Roasted lion's mane mushroom, seared King scallops, cauliflower puree glazed carrots and crispy bacon
(Soya, Mollusc)

12

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