

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

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| KATSU CRAB CAKE GF | 6 |
| Blue swimming crab and potato cake, pan fried in polenta crumb, with a katsu curry sauce and carrot and coriander salad <i>(CRUSTACEAN, MILK,)</i> | |
| PASTA NOIR NEST | 6 |
| Squid ink spaghetti baked with Grana Padano cheese, slow cooked beef cheek and finished with a chilli peanut sauce <i>(MILK, WHEAT, EGG, CRUSTACEAN, PEANUTS)</i> | |
| POTATO CANNELLONI GF V | 6 |
| A crisp potato shell piped with Jerusalem artichoke mousse and wilted wild garlic <i>(EGG)</i> | |
| MUSHROOM PATE AND TOAST VE | 6 |
| Smooth pate of garlic and Cognac flambéed mushrooms, sealed with a mushroom consommé and served with sourdough toast <i>(WHEAT, SULPHITES, SOYA)</i> | |
| SOUP OF THE DAY | 5 |
| Made daily using the season's best ingredients and served with bread (Please ask your server) | |

Vegetarian and Vegan

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| SKILLET PAN SPINACH AND MUSHROOM GFV | 12 |
| Creamy spinach with baked hen eggs and mushrooms, topped with shaved Gruyère and crispy onions <i>(MILK, EGG)</i> | |
| PERSIAN SEITAN STEW VE | 12 |
| Home made seitan in a Persian style tumeric and ginger broth with barley, diced vegetables and samphire <i>(WHEAT, SOYA)</i> | |
| BAO BOARD VE | 12 |
| Fluffy steamed bun, teriyaki jackfruit, spiced cucumber and triple cooked chips <i>(WHEAT SOYA)</i> | |

Mains

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| MARRY ME CHICKEN GF | 12 |
| Creamy sundried chicken said to be so nice that it's been known to evoke proposal of marriage. Served with fried greens, a potato scone and semi-dried tomatoes <i>(SULPHITES, CELERY, MILK)</i> | |
| SMOKEY STEAK GF | 12 |
| Char grilled flat iron, triple cooked chips, smokey tomato ketchup, pickled shallot and bourbon jus <i>(SULPHITES, CELERY)</i> | |
| CHICKEN CORDON BLEU | 12 |
| Crumb coated chicken with a cured pork mousse, with parmesan creamed leeks and a Parma ham wafer <i>(SULPHITES, CELERY)</i> | |
| SAUSAGE AND MASH GF | 12 |
| Simply roasted farmhouse sausages, creamy mash potato, whole grain mustard sauce and a giant crispy onion ring <i>(MILK, MUSTARD)</i> | |
| PERSIAN FISH STEW | 12 |
| Poached cod loin in a Persian style tumeric and ginger broth with barley, diced vegetables and samphire <i>(FISH, BARLEY)</i> | |

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