

LAKESIDE

Restaurant

Welcome

To Start

- MACKEREL RILLETTE 6
Cornish mackerel smoked with orange and black pepper, kohlrabi slaw and sourdough thin
(FISH, MILK, WHEAT, EGG)
- FIG AND MOZARELLA SALAD **GF V** 6
Torn buffalo mozzarella with fresh fig, lemon infused honey, toasted sunflower seeds and fried basil
(MILK)
- DEEP FRIED RADICCHIO **GF VE** 6
Tempura coated radicchio served with home grown green tomato relish and black garlic aioli
(SULPHITES)
- PATATAS BRAVAS ROSA **GF** 6
A crispy rose ring of potato with a paprika crust and a chorizo centre with a light spiced tomato sauce
- SOUP OF THE DAY 5
Made daily using the season's best ingredients and served with bread
(Please ask your server)

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.

Vegetarian and Vegan

- CHIFFON OF CELERIAC **GF VE** 12
A ruffled sheet of tenderised celeriac with cauliflower puree, dusted with porcini mushroom powder and sautéed mushrooms
(SOYA)
- VEGAN MEZZE **VE** 12
Jackfruit kofta, beetroot falafel, hummus, marinated olives, and flatbread
(MUSTARD, WHEAT, SOYA)
- FLOWER POWER PASTA **V** 12
A trio of caramelized onion, feta cream cheese and sundried tomato filling inside fresh pasta laminated with edible flowers, herbs and rocket oil
(WHEAT, EGG, MILK)

Mains

- CHICKEN NORMANDY **GF** 12
Chicken leg braised in cider, calvados brandy and lemon thyme, finished with fresh cream. Served alongside mangetout and sage sauté potatoes
(SULPHITES, CELERY, MILK, MUSTARD)
- MISO BEEF CHEEK **GF** 14
Slow braised cheek of beef with a miso glaze, sesame Bok choy and Daiko chips
(SOYA, SESAME)
- PORK AND WHITE BEAN RIBOLLITA **GF** 12
A rustic Tuscan broth with Italian pork meat balls, white beans, cavolo Nero and torn sourdough
(SULPHITES, CELERY, MILK)
- SOFT-SHELL CRAB OPEN SANDWICH 14
Deep-fried soft-shell crab on a squid ink brioche, fresh coriander lime salad and a seaweed mayo, topped with pickled shallot
(MOLLUSUS, CRUSTACEANS, MILK, EGG, WHEAT)
- FENNEL COD **GF** 12
Baked cod supreme with a tomato crumb topping. Served with sliced fennel, beefsteak tomato ragu and finished with crispy kale and fennel flame
(FISH, SOYA)

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