

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

SEAWEED SUSHI TACO **GF** 6

A crisp Nori shell filled with wasabi guacamole, cured fish selection, Teriyaki glaze, cucumber ribbons and seaweed caviar finished with sesame.

(FISH, EGG, SULPHITES, SOYA, SESAME)

PANCETTA & PARMESAN PUDDING **V** 6

Bread and custard pudding baked with Pancetta and Parmesan cheese, topped with crispy bacon curls.

(MILK, EGG, WHEAT)

BUTTER or PLANT BUTTER BOARD **V/VE** 6

Whipped butter dressed with Malden Sea salt, red onion jam, hazelnuts, fresh cut herbs, balsamic pearls, served with beer bread.

(SULPHITES, TREENUTS, MILK, WHEAT)

POMME SOUFFLÉ **GF V** 6

Potato pillow piped with a capsicum confit mousse, topped with a glazed red onion florette.

(MILK, EGG)

CHINESE CHAR SUI BAO BUN 6

A light & fluffy steamed bun filled with sweet char sui pork, date pâté and char sui dipping sauce.

(MILK, WHEAT, SOYA, FISH)

SOUP OF THE DAY 5

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

(Please ask your server)

Vegetarian and Vegan

SEITAN STEAK AND DEVILED POTATOES **VE** 12

A seared wheat seitan steak with a seasoning rub, roasted potato skin with a deviled mustard mash, spring onions, celeriac remoulade and vine roasted tomatoes and a tomato vegan jus.

(SOYA, WHEAT, MUSTARD)

SAVOY CABBAGE CAPSULE **VE** 12

Cashew cheese and pearl barley pudding encased in a Savoy cabbage leaf, served with baby marmite potatoes and beer broth.

(MUSTARD, WHEAT, SOYA, CELERY, TREENUT)

Mains

VIETNAMESE LEMONGRASS CHICKEN **GF** 12

A fragrant chicken skewer marinated in lemongrass and lime with sticky rice, stir fried broccoli and cashew nuts.

(SULPHITES, TREENUT)

OSSOBUCO **GF** 14

Classic braised lamb leg steak, with winter root vegetables in a rich stock, pomme puree and gremolata.

(SULPHITES, CELERY, MILK)

STROG-IS-NEVER-ENOFF **GF** 12

Chateaubriand pork fillet, coated in a mushroom stroganoff sauce served with a red onion rösti cube and winter greens.

(SULPHITES, CELERY, MILK, MUSTARD)

THE PUMPKIN KING 14

Puréed pumpkin raviolis, king prawns sauteed in sundried tomatoes finished with pumpkin seeds and a chilli pesto.

(CRUSTACEANS, MILK, EGG, WHEAT)

WHOLE BAKED BASS **GF** 12

Whole baked Seabass stuffed with samphire, lemon new potatoes and artichoke. finished with a salsa Verde.

(FISH, SULPHITES)

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.