

# LAKESIDE

## Restaurant

### STARTERS

#### HOP & TROT TERRINE - 6

A coarse rabbit and pork terrine served with Lakeside piccalilli and sourdough toast.  
(MUSTARD, WHEAT, SULPHITES)

#### HERITAGE & HOT HONEY GF V - 6

Roast baby heritage carrots dressed with surrey chilli-infused honey and salty crumbled feta.  
(MILK)

#### SALMON SCOTCH BOX - 6 GF

Soft-centred egg, coated with home-smoked salmon pate, pressed in a cube and fried crisp with a crumb coating, dill oil and frisée salad.  
(EGG, MILK, FISH)

#### DEEP FRIED RADICCHIO GF VE - 6

Tempura-coated radicchio served with a tangy green tomato relish and black garlic aioli.  
(SULPHITES, MUSTARD)

#### STEAK FRITTA BUNDLES GF - 6

Match stick fries wrapped with chargrilled strips of beef steak drizzled with horseradish cream and Hampshire cress.  
(MILK)

#### SOUP OF THE DAY VE - 6

Made daily using the season's best ingredients and served with bread.  
(PLEASE ASK YOUR SERVER)

### MAIN COURSE

#### GINGER SOY COD GF - 13

Marinated cod loin in a Tangy ginger and salty soy dressing, fresh papaya salsa and seaweed crisps. (FISH, SOYA, SULPHITES)

#### HASSELBACK BEEF GF - 13

Rib of beef, cut and laced with sliced potatoes, and slow baked, with garlic butter glaze, baby leeks and sour cream.  
(SULPHITES, MILK)

#### HALLOUMI AND ASPARAGUS STIR FRY V - 13

English asparagus and diced halloumi, stir-fried in a honey, soy, and sesame glaze, then tossed with egg noodles.  
(MILK, WHEAT, EGG, SESAME)

#### PORK BELLY YAKITORI GF - 13

A Japanese sweet, glazed pork skewer, sticky rice, miso eggplant and green bean Gomaee. (SOYA, SESAME)

#### CHICKEN ALFREDO RISSOTO GF - 13

Torn roast chicken. With a classic garlic and parmesan cream sauce, finished with tempura oyster mushroom and asparagus  
(SULPHITES, MILK)

#### ARMENIAN EGGPLANT GF V

Baked rondels of aubergine stuffed with tomato and bell pepper, finished with feta and pomegranate salad.  
(MILK)

#### GLAZED SHAWARMA KEBAB VE - 13

Oyster mushroom kebab layered with shawarma spice, served with flatbread, tzatziki sauce, pickled red cabbage and crisp gem lettuce.  
(WHEAT, SOYA, SULPHITES)



# LAKESIDE

## R e s t a u r a n t

### DESSERTS

#### CHERRY BLOSSOM TREE **GF** -6

A sweet coconut panna cotta, cherry blossom-infused jelly, with a chocolate tree and candyfloss canopy.

(*MILK, SOYA*)

#### BASQUE CHEESECAKE **GF** - 6

A classic San Sebastian-style burnt cheesecake served with a malt cream and brandy orange sauce.

(*EGG, MILK, SULPHITES*)

#### LEMON MERINGUE ROULADE **GF** - 6

A light round meringue filled with lemon curd and fresh cream served with chocolate shavings and lemon balm syrup

(*MILK, EGG, SOYA*)

#### KNAFEH BAR – 6

Dubai inspired chocolate bar filled with shredded filo and crushed pistachio for a flavour and texture sensation.

(*WHEAT, MILK, TREENUTS, SOYA, SESAME*)

#### STRAWBERRY MOUSSE CAKE **GF** – 6

A light strawberry mousse with vanilla sponge, a cocoa butter crust and chocolate Straw.

(*MILK, EGG, SOYA*)

### ICE-CREAMS AND SORBETS

#### PLANT-BASED CARAMELISED BISCUIT - 4

#### CLOTTED CREAM & HONEYCOMB - 4

(*MILK*)

#### VEGAN VANILLA - 4

(*SOYA*)

#### RASPBERRY & SORREL - 4

#### SICILIAN LEMON SORBET – 4

Thank you for dining at the Lakeside Restaurant, the United Kingdom's No. 1 IHM training facility. Operating within the School of Hospitality and Tourism Management at the University of Surrey, 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.

