



# LAKES RESTAURANT

## STARTERS

WHITE BUTTER BEAN SOUP (GF) \* \*\*\*

Chorizo, chives

£6.95

CABBAGE WRAPPED PORK ROULADE (GF, DF)

carrot, celeriac, onions, apricot chutney, sultana purée

£9.50

TRADITIONAL SALMON GRAVLAX \* \*\*

rye blinis, creme fraiche mousse, fennel and chervil salad, dried orange zest

£9.50

RATATOUILLE ARANCINI (DF)

roasted tomato and red pepper coulis, basil oil, Parmesan tuile \*

£9.50

## MAINS

PAN FRIED 8 OZ FILLET STEAK (GF)

Colcannon potato, braised beef cheek bon bon, kale, whiskey jus (£5.00 supplement)

£30.00

STEAMED TURBOT (GF)

shellfish and spinach mousse, Parmentier potatoes, petit pois a la Francaise

£27.50

PANKO BREADED CHICKEN KIEV

Wild rice, ruby chard, sauce Smitane

£22.50

GRILLED CELERIAC STEAK (GF, VG)

Marquise potato, pea puree, carrot broth

£22.50

## DESSERTS

BANOFFEE BRIOCHE BREAD AND BUTTER PUDDING (V)

vanilla Crème Anglaise

£9.50

BLACK FOREST PARFAIT (V) \*

poached cherries, chocolate shards, Chantilly cream, chocolate sponge crumb,

homemade cherry kirsch

£9.00

LEMON MERINGUE PIE PANNACOTTA \*

lemon pannacotta, torched meringue, shortcrust pastry pieces, toasted flaked almonds

£9.00

TRADITIONAL TREACLE TART (V)

clotted cream ice cream, hazelnut praline

£ 8.75

\*(can be adapted for a gluten free diet upon notification)

\*\*(can be adapted for a dairy diet upon notification)

\*\*\* (can be adapted for a vegan diet upon notification)

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

ALL GRATUITIES GO DIRECTLY TO ALL STAFF

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance.

Menu subject to availability / change.