

Lakes Restaurant

2 COURSE £26.50 or 3 COURSE £32.00

Starters

Soup of the Day

toasted pistachios crumb, pickled red and green grapes, coriander oil (GF, DF, V, VG)

Confit Duck Leg Spring Roll

sweet chilly, soy and sesame seed dressing, cucumber and pink ginger salad (DF)

Slow Cooked Heritage Beetroot

tempura battered courgette flower, marinated lentils, beetroot puree (DF, V, VG) **

Smoked Trout

compressed cucumber, pickled radish, sour cream, beetroot gel, chive oil (GF) ***

Main Courses

Roast Topside of Kentish Beef

with Yorkshire pudding, seasonal vegetables, red wine jus (GF)

Roast Chicken Supreme

served with sage and onion stuffing, seasonal vegetables, thyme jus (DF)

Poached Cod

new potatoes, spring vegetables, lightly curried velouté (GF, DF)

Tuna Salad

new potatoes, tomatoes, green beans, boiled egg & olives (GF/DF)

Chilli Bean Stew Tortilla

coriander dressing, sour cream, tomato salsa and guacamole

Cauliflower Cheese **£5.25**

Pickle Braised Red Cabbage **£4.95**

Desserts

Rhubarb Frangipane Tart

vanilla pod ice cream and rhubarb crisps (V)

Blueberry & Lemon Cheesecake

blueberry coulis

Grapefruit & Orange Pannacotta

shortbread biscuit crumb, fresh raspberries (GF adaption /V) *

Selection of Kentish and continental cheeses

A selection of fine cheeses, celery, grapes, and chutney

(£4.25 supplement)

*(can be adapted for a vegetarian diet upon notification)

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

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

Coffee & petit fours **£3.50**

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. A 10% discretionary service charge will be added to your bill & go directly to all staff