



LAKE SIDE GRILL

Food allergies: Some of our foods contain allergens.
Please speak to a member of staff for more information

STARTERS

Tiger Prawns £8.50

Cooked in garlic, spring onion, chilli and smoked paprika served with toasted sourdough bread

Perfect pairing: Albarino
£6 (175ml) or £8 (250ml)

Pan Seared Scallops £11.50

Served with a green pea and horseradish puree and crispy pancetta

Suggested pairing: Chardonnay
£5.40 (175ml) or £7.10 (250ml)

Herb Crusted Carpaccio of Beef £9.50

Served with rocket salad, freshly grated horseradish and parmesan flakes drizzled with olive oil

Recommended pairing: Primitivo
£5.30 (175ml) or £7.50 (250ml)

Garlic & Thyme Wild Mushrooms £7.50

On toasted sweet brioche, topped with a poached egg and black truffle oil

Perfect pairing: Pinot Noir
£6.80 (175ml) or £9 (250ml)

Burnt Butter Sweet Potato £7.50

Served with honey roasted figs, goats cheese mousse and roasted walnuts

Suggested pairing – Grill Sauvignon Blanc
£5 (175ml) or £6.50 (250ml)

STEAKS

Our grass-fed beef is supplied daily direct from Smithfield, Rungis and Covent Garden and has been carefully selected, dry aged for 28 days and then hand cut to order. If you would like to request a bigger or smaller steak please ask and we will cut your steak to size.

SIRLOIN

8oz	£14.50
10oz	£17.50
(Extra oz)	£1.80

RIB EYE

8oz	£17.50
10oz	£20.50
(Extra oz)	£2.10

FILLET

8oz	£26
10oz	£31
(Extra oz)	£3.10

CHATEAUBRIAND (to share)

16oz	£49
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SAMPLE BOARD

4oz of each of our 3 cuts of beef	£28.50
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All steaks are served with either:

Creamy mash, thick cut chips, buttered new potatoes, potato hash

Add a sauce £2

Green peppercorn, garlic, mushroom or blue cheese

Add Surf to your Turf £6

3 whole tiger prawns cooked in garlic butter and chives

MAINS

Pan Seared Fillet of Pork £13

Rolled in bacon bits and served with tenderstem broccoli, dauphinoise potatoes and a rich jus

Perfect pairing – Malbec
£5.80 (175ml) or £7.80 (250ml)

Garlic & Thyme Marinated Chicken Supreme £12.50

Served with smokey bacon and potato hash, chanterelle mushrooms, fig puree and a thyme infused jus

Recommended pairing – Chenin Blanc
£5.50 (175ml) or £7.50 (250ml)

Grilled Fillet of Sea Bass £14.50

Served with lemon venere black rice topped with sea herbs and drizzled with a lemon butter sauce

Recommended pairing - Pinot Grigio
£5.10 (175ml) or £6.80 (250ml)

Spinach & Ricotta Tortellini £11.50

Cooked in a roasted red pepper sauce and topped with parmesan and olive oil

Perfect pairing – Grill Merlot
£5 (175ml) or £6.50 (250ml)

Pan Seared Duck Breast £16.50

Served with confit duck croquettes, grilled asparagus and sweet potato puree served with a rich port jus

Perfect pairing - Pinot Noir
£6.80 (175ml) or £9 (250ml)

SIDES £4

- Garlic and thyme roasted mushrooms
- Creamed spinach
- Grilled asparagus
- Battered onion rings
- Tenderstem broccoli tossed in garlic butter
- Creamy mac and cheese
- Dressed rocket and parmesan salad
- Caesar salad

 How was your visit?
We'd love to know!
tripadvisor

FIND US ON



Don't forget to leave space for dessert & coffee

WINE LIST

“GOOD WINE NEED NOT BE EXPENSIVE BUT EXPENSIVE WINE HAS TO BE GOOD”

It's been great fun compiling this wine list for the new Lakeside Grill. I have tried to put together a balanced and interesting list and I sincerely hope you will have as much fun drinking it as I have had compiling it! Cheers and “bottoms up”

Foreword by Doug McClelland

Director and Master PGA Professional Silvermere Golf & Leisure Ltd.

CHAMPAGNE & PROSECCO

	125ml	750ml
Charles Heidsieck Brut Réserve	£10.00	£59.00
The original “Champagne Charlie”, a perfect balance of freshness and generosity		
Asolo Prosecco Superiore DOCG Villa Sandi	£6.00	£32.00
A classy Prosecco with intense lush fruity aromas and stunning golden bubbles, soft and elegant		

ROSE WINE

	175ml	250ml	750ml
La Playa Cabernet Rose 2017/18	£5.30	£6.50	£19.00
A delicious Rosé with hints of fresh cherries			

WHITE WINE

	175ml	250ml	750ml
Añuela Sauvignon Blanc 2018	£5.00	£6.50	£19.00
The intense aromas of fresh herb and apple and the taste of exotic fruits and ripe pineapple			
Ca Luca Pinot Grigio, DOC Venezia 2018	£5.10	£6.80	£20.00
Lovely light dry white, with a delicate apple character from Veneto the original home of Pinot Grigio			
Domaine De Cassagnau Chardonnay 2015/16	£5.40	£7.10	£21.00
A fruit bomb of expressive tropical fruits, pineapple, mango and a hint of pear, fresh, silky, long and lingering			
Backsberg Chenin Blanc 2017	£5.50	£7.50	£22.00
The wide array of aromatic characters include peach, melon and pineapple. Ripe fruit is tempered by finely balanced acidity to give a mouth-filling, yet refreshing, palate			
2 Amigos Albarino 2015/16	£6.00	£8.00	£23.00
Stylish “new” Spain, white peach, apricots, citrus fruit			

RED WINE

	175ml	250ml	750ml
Añuela Merlot 2017/18	£5.00	£6.50	£19.00
This handpicked Merlot has the aromas of plum and fresh mulberries; it is soft and elegant			
Primitivo di Manduria 2016/17	£5.30	£7.50	£21.00
These native grapes are hand selected and picked; the result a wine that is intense ruby in colour with the aromas of wild berries and ripe cherry, full bodied with an intense fruit flavour			
L'Orangerie Reserve Malbec 2017/18	£5.80	£7.80	£23.00
One of the native grapes of South West France, vibrant ruby red with spicy aromas and hints of violet, well balanced, smooth with a racy complexity - “Great Value”			
Kaiken “Terroir Series” Cab Sauv/Malbec/Petit Verdot 2016/17	£6.30	£8.50	£25.00
Intense in its ruby red colour; its nose of blackcurrants, black berries and hints of Vanilla from oak ageing. Soft, silky and smooth - “A must try”			
Runnymede Island Pinot Noir 2016/18	£6.80	£9.00	£27.00
This new wine is from a small family property as the aromas and flavours of ripe black cherry, soft, silky and lasting			
Tannat Chimichurri	£7.30	£9.70	£29.00
With its subtle spice and smoky character the famous Tannat grape is perfect with steaks and grills			

DOUG'S CELLAR RESERVE LIST

ROSE WINE

	Bottle 750ml
Saint Mitre 'Cuvee M' 2018 Provence Rose'	£26
Beautiful, pale pink in colour with elegant floral aromas and the flavours of fresh strawberries and summer fruits, a classy wine	

WHITE WINE

	Bottle 750ml
Whitehaven Sauvignon Blanc 2017/18	£25
This quintessential 'Marlborough' wine has the intense aromas of passion fruit and gooseberry, fine acidity and perfect balance	
Ernie Els 'Big Easy' Chenin Blanc 2018	£26
A fresh, medium bodied wine reflecting its origins, sun-kissed daises, honey suckle and Kumquat all combined to give a racy finish	
Von Buhl 'Bone' Dry - Riesling 2017/18	£27
Riesling as it should be, totally 'bone dry', unique with quality as its priority	
Gavi di Gavi 'Vigneti Lugarara' 2017/18	£29
Only the very best Cortese grapes are gently pressed; they see no oak thus creating a wine that has a great concentration of flavours and balanced acidity - “Cheers Tom”	
Sancerre 2017 Clos des Embouffants	£33
Full flavoured, dry, fresh and well balanced. A classic wine	
Montagny 1er Cru Découverte 2016/17 Stéphane Aladame	£37
From one of the rising stars of French winemaking, all Aladames vineyards are organic and the fruit handpicked. This classic Burgundy has the perfume of peach and pineapple and the flavour has good weight of citrus and stone fruit giving a lasting long finish	

RED WINE

	Bottle 750ml
Lionheart of the Barossa Shiraz 'Dandelion Vinyards' 2016/17	£28
Intense crimson in colour, blood plum, ripe blackberries, a hint of spicy pepper and dark chocolate - “wow!”	
Ripasso Valpolicella Superiore 2016	£30
From vineyards situated in the hills outside Verona it has the concentrated perfume of red and black cherry with an intensity of flavours, well balanced and lasting, a must for all Amarone lovers. “Great value and one of Tom Hilliard's favourites”	
Cote du Rhone 'Cuvee Signature' 2016/17	£33
Rhône at its best. Spicy, full flavoured and excellent value. From the village of Vacqueyras	
Château le Moines Medoc Cru Bourgeois 2009	£37
A classic blend of Cabernet and Merlot from a top vintage, beautiful crimson in colour with intense aromas of red and black fruits, a hint of spice, soft well-integrated tannins that give a lasting finish, Bordeaux doing what it does best	
Gigondas 2015 Domaine des Bosquets	£45
This is some of the best the Southern Rhône has to offer. Almost black in colour with a complex nose of black berries, violets and liquorice. Its 'big', yet well balanced and elegant with a long mellow finish “My favourite”	
Louis Jadot Beaune 1er Cru 2014/15	£55
Great finesse as you would expect from this renowned producer. Aged in cask for eighteen months this wine is ready for drinking now, enjoy	