



LAKESIDE GRILL

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

STARTERS

Beetroot Tartar Marinated beetroot served with a goats cheese mousse and a walnut and pear salad <small>[V VEGAN CHEESE OPTION AVAILABLE]</small>	£6	Chipotle King Prawn Battered king prawns served with a sweet chilli mayo	£8	Soup of the Day Chef's selection of the day	£5
Ham Hock & Pea Terrine Served with apple and celeriac slaw and a green herb mustard	£7	Blanch Bait Crumbed, crispy whitebait served with tartar sauce	£7		

SHARERS

Bread & Olives A selection of warm breads and marinated olives <small>[V]</small>	£6	Rosemary & Garlic Camembert Baked till soft and gooey and served with a selection of breads and a caramelised red onion chutney <small>[V]</small>	£13	Antipasti A selection of charcuterie meats, cheeses, marinated olives, red pepper hummus, served with a selection of breads	£20
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STEAKS

Our grass-fed beef is supplied daily direct from Tom Hixson of Smithfield and has been carefully selected and dry aged for 28 days.

SIRLOIN

8oz	£18
10oz	£21

RIB EYE

8oz	£19
10oz	£23

FILLET

8oz	£28
10oz	£34

CHATEAUBRIAND (to share)

16oz	£55
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SAMPLE BOARD

4oz of each of our 3 cuts of beef	£35
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All steaks are served with either:

Creamy mash, thick cut chips or buttered new potatoes

Add a sauce

Green peppercorn, garlic, mushroom or blue cheese

Add Surf to your Turf

3 whole tiger prawns cooked in garlic butter and chives

MAINS

Seared Sea Bass Served with pan fried potato and baby spinach, pea puree and a chive butter sauce	£14	Chorizo & Avocado Burger Beef burger served with crushed avocado, chorizo and topped with chilli jam	£13	Buddha Bowl Mixed leaves, cucumber, tomato, smoked paprika chickpea, lemon herb couscous, avocado and feta cheese. Served with a tangy yoghurt dressing on the side <small>[V]</small>	£6 / £12
Confit of Duck Confit duck leg served with pan fried bacon and Savoy cabbage, creamy celeriac puree and a red wine and black cherry jus	£14	Sundried Tomato & Spinach Risotto Topped with parmesan shavings and drizzled with olive oil <small>[V]</small>	£11		Add chicken £3.50

SIDES

£4

Garlic and thyme roasted mushrooms
Creamed spinach
Grilled asparagus
Battered onion rings
Creamy mac and cheese
Dressed rocket and parmesan salad
Caesar salad


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tripadvisor

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Don't forget to leave space for dessert & coffee