

DINNER at THE LAKE HOUSE

AVAILABLE 5:00PM - 9:00PM (Sunday - Thursday)

5:00PM - 9:30PM (Friday and Saturday)



STARTERS

SOUP OF THE DAY whipped butter and homemade bread loaf (VG) (GF available) - 6.50

DUCK & PLUM SPRING ROLL

Hoisin dip and spring
onion salad - 8.50

CRAB, AVOCADO
& CRAYFISH SALAD
with lemon and lime
vinaigrette and peashoots
(GF) - 9.50

HAM HOCK
& LEEK TERRINE
with homemade Piccalilli
and croutes (GF available)
- 7.50

HEIRLOOM TOMATO
& PINENUT BRUSCHETTA
Pesto, balsamic and
parmesan (V) (GF available)
(VG available) - 7.50

SMOKED HADDOCK,
SPRING ONION
& CHILLI FISHCAKE
Warm tartare sauce (GF)
- 8.50

WILD MUSHROOM
& SPINACH PASTILLA
with garlic and herb dip
(VG) - 8.00

SIDES

SKINNY FRIES
(V) - 3.50

HALLOUMI FRIES
(V) - 5.00

TRUFFLE &
PARMESAN FRIES
(V) - 4.50

TRIPLE COOKED
CHIPS (V) - 4.00

GARLIC FLATBREAD
(V) - 4.50

MIXED BABY
VEGETABLES
(VG) - 4.50

MAINS

SEA BASS
Tomato, fennel and
courgette ragout, diced
potatoes and herb oil
(GF) - 19.50

CHICKEN SUPREME,
Pea and spinach risotto
parmesan crisp,
pancetta velouté
(GF) - 17.00

POTATO CRUSTED
SEA TROUT
Sweet potato, chorizo
and cherry tomatoes, aioli
and herb oil (GF) - 21.50

MOROCCAN SPICED LAMB
Herb cous cous, mint yoghurt,
spring onion and pomegranate
(GF available) - 21.50

RIB-EYE STEAK
Confit plum tomato, red wine
and thyme baked flat mushroom
and triple cooked chips - 25.50

CHICKEN, BACON
AND MANGETOUT SALAD
with balsamic (GF) - 13.00

WELSH MUSSELS
with shallot and garlic
cream, crusty bread
and skinny fries
(GF available) - 14.50

SPINACH, PEA
AND ASPARAGUS TART
with broad beans
and dressed leaves
(VG) - 14.00

WINE

A RANGE OF OUR
HOUSE WINES
175ml / 250ml / Bottle

WHITE
D' Vine Inzolia
IGT Terre Siciliane
- 5.60 / 6.80 / 19.95

RED
Talevera Tempranillo
Garnacha
- 5.60 / 6.90 / 19.95

ROSE
Corte Vigna Pinot
Grigio Rosato
- 5.75 / 6.95 / 22.95

Find our complete wine
list in our drinks menu.

DESSERTS - ALL 7.00

GLAZED LEMON TART
Citrus crumb,
clotted cream and
fresh raspberries (V)

STRAWBERRY &
MASCARPONE CHEESECAKE
Black pepper meringue,
strawberry gel and
dried strawberries (VG)

VANILLA CRÈME
BRÛLÉE
Glazed figs and
pecan brittle (V)

CHOCOLATE &
HAZELNUT BROWNIE
Dark chocolate
sauce and berries (V)

STICKY TOFFEE PUDDING
Butterscotch sauce,
vanilla pod ice cream
and candied nuts (V)

SUMMER BERRY
PUDDING
Mint yoghurt and
raspberries (VG)

SELECTION OF LOCAL CHEESES

Water biscuits, onion marmalade and whipped butter (GF available) - 9.75

(V) - Vegetarian | (VG) - Vegan | Allergens: Please let us know if you have any allergies or food concerns. While we take extreme cautions to minimise the risk of cross contamination, we cannot guarantee that it is 100% allergen free.