

SUNDAY LUNCH at The Lake House

TWO COURSES - 19.50 | THREE COURSES - 24.50



STARTERS

SOUP OF THE DAY

Served with warm bread and butter
(GF available) (v) (vg)

HAM & LEEK TERRINE

Served with homemade piccalilli
and croutes.

HEIRLOOM TOMATO & PINENUT BRUSCHETTA

Pesto, balsamic and parmesan. (GF available) (v)

TRADITIONAL PRAWN COCKTAIL

Brown bloomer bread with lemon and gin
pickled cucumber. (GF available)

VEGETABLE SPRING ROLL

Served with garlic mayonnaise and rocket salad

MAINS

ROAST STRIPLOIN OF BEEF

Served with veal & port jus, roast
potatoes, mash, carrot & swede,
cauliflower, broccoli and green
beans. (GF available)

BUTTERNUT SQUASH & CASHEW NUT ROAST

Served with roast vegetables, roast
potatoes, cauliflower and broccoli
with a vegan gravy. (vg)

ROAST CHICKEN SUPREME

Served with a rich roast gravy, roast potatoes,
mash, carrot & swede, cauliflower, broccoli
and green beans (GF available)

SEA BASS

on a bed of mediterranean vegetables and chickpea ragu
(GF)

CHICKEN, BACON & MANGETOUT SALAD

Served with balsamic. (GF)

DESSERTS

LAKE HOUSE STICKY TOFFEE PUDDING

Served with kraken rum caramel sauce
and coconut ice cream. (v)

STRAWBERRY & MARSCAPONE CHEESECAKE

Black pepper meringue, strawberry gel
and dried strawberries.

BISCOFF & HAZELNUT BROWNIE

Dark chocolate sauce and berries (v)

GLAZED LEMON TART

Citrus crumb, clotted cream and raspberries (v)

VANILLA CRÉME BRULÉE

Glazed figs and pecan brittle. (v)

SIDES

TRUFFLE & PARMESAN FRIES - 4.50

TRIPLE COOKED CHIPS - 4.50

SKINNY FRIES - 4.00

GARLIC FLATBREAD - 5.00

HALLOUMI FRIES - 5.50

MASH POTATO - 4.00

MIXED BABY VEGETABLES - 4.00

CHILLI & TRUFFLE TENDERSTEM BROCCOLI - 4.50

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.