## $2 \frac{1}{2}$

## LAK ESIDE HOTEL \& SPA

## SAMPLE DINNER MENU



## "Seize the enoment. <br> Remember all Chose carmen an the 'Titanic' ono craved

Erma Bombeck

## $+\frac{1}{2}$

## To start..

Asparagus
wild garlic oil, confit egg yolk puree, pickled mushrooms, Micro watercress (can be vegan)
Heritage Tomato Salad
smoked garlic powder, balsamic, micro basil
Wood Pigeon
shallot marmalade, braised chicory, Madeira jelly, celeriac crisp
Lightly Smoked Mackerel
horseradish and buttermilk dressing, compressed apple, dill soaked radish
Ham Hock Terrine
pea salad, truffle vinaigrette smoked sweet paprika
Soup of the Day
accompanying garnish
Crispy Hens Egg
herb salad cream, asparagus, pickled onion shells, spring onion oil

## LAKESIDE HOTEL \& SPA

## To follow.

Our Fabulous Fish \& Chips
Atlantic cod loin, mushy peas, tartar sauce
Pea \& Rosemary Risotto
truffle crème fraiche, toasted hazelnuts, maitake
Market Fish of the Day
buttered new potatoes, Pickering watercress, hollandaise sauce
Herdwick Rack of Lamb (for two)
seasonal veg, minted anya potatoes, red wine jus
Belted Galloway Sirloin / Fillet / Ribeye Steak
flat cap mushroom, confit tomato, triple cooked chips, Pickering watercress

## Sweet Potato, BBQ Aubergine

truffle ketchup, caramelised smoked garlic, hazelnut powder (vegan)

## Poached Chicken

mushroom puree, yeasted onion, pickled hen of the woods mushrooms, chicken powder


Gratuities are strictly discretionary
Please notify us of any guests within your party with any dietary requirements.
All our dishes are prepared using fresh ingredients where cross contamination can occur, and we cannot guarantee an allergen free environment.

