

LAKESIDE

RESTAURANT

A LA CARTE MENU

(Diners choosing from the taster menu may also select dishes from the à la carte menu at the price noted in brackets)

Starters

Oak Roasted Salmon and Crayfish Roulade

Dill emulsion

£7.95 (£4.50)

Venison Bresaola

Pickled carrots, rocket and Parmesan salad

£8.50 (£5.00)

Roasted Guinea Fowl

Root vegetables, thyme jus

£7.50 (£4.00)

Seared Scallops

Black pudding, pea purée

£9.50 (£5.50)

Smoked Haddock and Welsh Rarebit

Tomato salad

£6.95 (£3.75)

Mosaic of Game and Foie Gras Terrine

Brioche, beetroot jam

£7.95 (£4.50)

Braised Pork Tortellini

Oxtail broth

£7.25 (£4.00)

Seared Tuna

Chargrilled Mediterranean vegetables, sauce vierge

£7.95 (£4.50)

Strathmore Still or Sparkling Mineral Water, 1 litre

£3.50

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Main Courses

We pride ourselves in being responsible when sourcing our ingredients. We work extremely close with our suppliers to give the highest assurance we are using only the finest quality products at all times.

All our main dishes will be served with new potatoes rolled in butter and parsley with broccoli, unless otherwise noted or requested.

Pan Roasted Duck Breast

Fondant potato, butter bean cassoulet
£18.25 (£11.00)

Trio of Lamb

Dauphinoise potato, red wine jus
£21.95 (£11.50)

Poached Salmon

Chicken and clam broth, braised pak choi
£15.95 (£9.25)

Braised Daube of Beef

Garlic mash, carved vegetables
£17.95 (£8.25)

Butternut and Pine Nut Pithivier

Tomato and chive beurre blanc
£12.95 (£8.00)

Pan Roasted Potato Gnocchi

Wild mushrooms, wilted greens
£12.95 (£8.00)

Slow Braised Pork Belly

Pomme William, braised Savoy cabbage
£16.95 (£10.00)

Trio of Fish

Sea bass, cod, king prawn, bouillabaisse sauce
£16.95 (£10.00)

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Steak and Grill Menu

All our pork is sourced from the Yorkshire region, specifically Howden in East Yorkshire from the Longthorp family farm. Our prime beef and lamb come from Rawdon in West Yorkshire from the John Penny family. All our fish is from sustainable sources and is delivered to us daily.

Let us know how you would like your steak cooked. All served with homemade onion rings, roasted cherry vine tomatoes, watercress and chunky chips

Chateaubriand
(for two)
£44.25 (£24.25)

Fillet Steak
£27.25 (£15.75)

Sirloin Steak
£22.95 (£12.95)

Rib-eye Steak
£19.95 (£11.25)

Rump of Lamb
£18.95 (£10.25)

Wagyu Beef Sirloin Steak

An amazing cut of beef reared five miles away
in the heart of Yorkshire with the most memorable taste
£42.50 (£42.50)



Sauces

Please choose from chef's selection of sauces included in your grill:

Cracked Black Peppercorn

Béarnaise

Port and Yorkshire Blue



Side Dishes

All £3.95

Panache of Fresh Seasonal Vegetables

Chunky Chips

Homemade Onion Rings

Rustic Truffle Oil Mashed Potato

Garden Salad

Before ordering, please inform a member of our team if you have a food allergy or intolerance

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Desserts

Fig and Frangipane Tart

Honey and thyme ice cream
£6.95 (£4.25)

Dark Chocolate Tart

White chocolate and rosemary ice cream
£6.95 (£4.25)

Trio of Orchard Fruits

Apple tatin, plum panna cotta, clove scented pear
£6.95 (£4.25)

Cinnamon Scented Doughnuts

Warm chocolate milk shake, vanilla foam
£7.50 (£5.00)

Tiramisu

Pistachio biscotti
£6.95 (£4.25)

Warm Ginger Parkin

Lightly spiced syrup, vanilla ice cream
£6.95 (£4.25)

Salted Caramel Brownie

Popcorn ice cream
£6.95 (£4.25)

Vanilla Crème Brûlée

Shortbread biscuit, vanilla ice cream
£6.95 (£4.25)

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Dessert Wines

All £11.95

39. Muscat de jean Minervois, France NV (half bottle)

Wonderfully powerful botrytis nose - clean, refreshing, beautifully elegant wine showing excellent richness

40. Fonseca Bin 27 NV port (half bottle)

A sweet, rich and powerful wine with ripe plums and damson fruit flavours



Coffee

Cafetière

Java bean, own recipe fudge

£2.65 per person



Liqueur Coffees

All £4.95

Calypso

Tia Maria

Napoleon

Brandy

Gaelic

Crerar's Own Label
Malt Whisky

Irish

Jameson Irish
Whiskey