

Lakeview Restaurant

MENU



LAKESIDE
HOTEL

TO START

Soup of the Day	9
Pease Pudding, Sweet Curry, Malt Vinegar, Nori	
North Sea Hake	14
Cauliflower, Asparagus, Morecambe Bay Shrimps	
Goats Cheese Pannacotta	10.5
Olive, Leeks, Onions, Rosemary	
Treacle Cured Trout	11
Cod Roe, Lemon, Radish, Fennel Ice Cream	
Chicken Liver Parfait	10.5
Thyme Butter, Pear & Cardamon Chutney	
Celeriac Carpaccio	10
Apple, Lemon Balm, Chive Crème Cheese	
Sticky Pork Cheek	12
Sweet Potato, Ginger, Rhubarb	
Charred Broccoli	10
Miso, Pickled Shimejis, Toasted Almonds	

TO FOLLOW

Cod Loin	27
Braised Wild Rice, Pak Choi, Coconut & Mango Curry, Toasted Coconut	
Chicken Breast, Wild Garlic & Sundried Tomatoes	26.5
Dauphinoise Potato, Fine Beans, Red Pepper	
Cumbrian Lamb Rump	28.5
Shepards Pie, Turnip, Peas, Kale	
Stonebass	29
Gnocchi, Vine tomatoes, Broccoli, Mussel Emulsion, Almonds	
Salt Aged Duck Breast	36
Fondant, Heritage Carrot, Spinach, Infused Honey	
Beetroot Wellington	24
Mushrooms, Smoked Garlic, Roast Onion & Dijon	
6oz Fillet Steak	48
Triple Cooked Chips, Forestiere, Liver Parfait, Red Wine Jus	
Cauliflower Risotto	23
Romanesque, Pickled Shallot, Spring Onion, Rhubarb Chard	
Thai Green Curry	22
Spinach, Pac Choi, Braised Rice, Prawn Crackers	

SIDES 6

Braised Hispi Cabbage, Shallots, Crispy Onions
Sauteed Kale, Spinach & Peas, Toasted Almonds
Smoked Garlic Creamed Potatoes, Parmesan, Wild Garlic Oil
Maple & Rosemary Glazed Carrots
Dauphinoise Potatoes, Black Garlic, Yeast Crumb
Lentil Salad, Sweet Potato, Radish, Lime Dressing

TO FINISH

Coconut & Pineapple Pannacotta 11
Almonds, Coconut Gel

Warm Chocolate Fondant 11
Burnt Orange, Mocha Ice Cream

Rhubarb Mousse 11
Balsamic, Lime, Mint

Lemon & Pistachio Opera Cake 11
Lemon Curd, Pistachio Cream, Rosemary Gel

Vanilla Custard Souffle 11
Bramley Apples, Calvados Sorbet

Rum Poached Pineapple 11
Kiwi, Lime, Palm Sugar

Strawberry & Vanilla Parfait 11
Lime, Basil

Northern Bloc Ice Creams 10
Three scoops

Selection of British Cheeses
Honeycomb, Candied Walnuts, Flatbreads,
Hawkshead Chutney

Selection of Four 16

Selection of Eight 21

ROC Ruby Port 50ml 5.8
Deliciously plump with berry fruit,
nicely structured and balanced

CHEESE

IOW Blue
Rachel Goats Cheese
Oxford Isis
Luna Goat's Cheese
Dewlay Nicky Nook
Smoked Lincolnshire Poacher
Old King Coal Cheddar
Mrs Kirkham's Mild & Creamy

FARRER'S COFFEE 4.75

Freshly Ground Cafetière
Americano
Flat White
Latte
Cappuccino Espresso

Please make us aware of any allergies or special dietary requirements. Scan the QR code for allergen data. All of our dishes are prepared daily using fresh ingredients where cross contamination can occur. An optional 10% service charge will be added to your final bill. Please speak to a member of the team if you would like this removed. VAT is charged at the current rate. All prices in GBP.

