

Lakeside

BAR & RESTAURANT

STARTERS / SMALL PLATES

ANDALUSIA GORDAL OLIVES (vg) 4.00

SALT AND PEPPER SQUID 8.50

saffron aioli, charred lemon, pea shoots

SPICY PRAWN TACOS 11.00

taco, mango salsa, lime & coriander yoghurt

3 CHEESE MAC (v) 8.50

cheddar, gruyere, mozzarella, deep fried onions

BABY CHORIZO (gf) 8.00

chipotle mayo

PADRON PEPPERS (vg)(gf) 6.50

blistered peppers, maldon sea salt

IBERICO CROQUETTES 8.00

garlic aioli

BURATTA * *9.00**

soft mozzarella, nduja honey, pea shoots, sourdough

MAINS

JESSE SMITH'S ROAST TOPSIDE OF BEEF 18.50

yorkshire pudding, roast potatoes, honey roast parsnips and carrots, seasonal veg of the day, cauliflower cheese

JESSE SMITH'S ROAST CHICKEN SUPREME 18.00

old spot stuffing, yorkshire pudding, roast potatoes honey roast parsnips and carrots, seasonal veg of the day cauliflower cheese

ROAST PORK LOIN 18.00

yorkshire pudding, roast potatoes, honey roast parsnips and carrots, seasonal veg of the day, cauliflower cheese

HOME MADE PARSNIP, CRANBERRY & NUT ROAST (v) 16.50

yorkshire pudding, roast potatoes, honey roast parsnips and carrots, seasonal veg of the day, cauliflower cheese

FOWEY MUSSELS (gf) 14.50

cider, leek, cream and thyme, with house fries

CHEF'S CAESAR SALAD 12.50

grilled chicken and anchovies, bacon, cherry tomatoes baby gem, rocket, parmesan, caesar dressing mark's cotswold bakery focaccia croutons

WATERMELON SALAD (gf)(v) 13.00

whipped goats' cheese, radicchio & lamb's lettuce pistachios, pomegranate, blueberry & pomegranate dressing

PIZZAS

**SOURDOUGH PIZZA BASE
WITH TOMATO SAUCE
& MOZZARELLA ***

MARGHERITA (v) 12.50**
fresh mozzarella & oregano

DIABOLO 12.50
chorizo, spicy nduja
honey drizzle

DI CAPRA (v) 12.50
soft goat's cheese
red onion chutney, rocket

LAKE SIDES

LOADED TATER TOTS 10.50
cheese & bbq pulled brisket

**PARMESAN TRUFFLE
FRIES (v)(gf)** 6.00**

**FOCACCIA
OIL & BALSAMIC (v) 4.00**
HOUSE SALAD (vg)(gf) 3.95

HOUSE FRIES (vg)(gf) 3.95
**HOME MADE
COLESLAW (v)(gf) 3.50**

DESSERTS

ETON MESS (gf) 6.50

berry compote, meringue, chantilly cream

CHOCOLATE BROWNIE (gf) 6.50

chantilly, salted caramel, chocolate soil

CHEESECAKE ** 6.50

lotus biscoff or fruit compote

AFAGATO 6.50 (gf) **

marshfield farm vanilla ice cream, espresso

PLEASE TELL YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS

(v) vegetarian (vg) vegan (gf) gluten free (df) dairy free

*can be made gluten free **can be made vegan ***can be made vegetarian let us know if you have a 10% discount card