

starters

organic malt bread, beetroot & rapeseed oil	
duck carpaccio, foie gras, clementine, vanilla & black pepper dressing	7.00
marinated swordfish carpaccio, black olive tapenade, lemon dressing	6.00
V soup shellfish bisque, crayfish aioli, parmesan twist	4.25
mussels moules mariniere with cider	5.50
guinea fowl pressed confit, peach chutney, toasted brioche	6.50
crayfish tail salad, gem hearts, sun blushed tomatoes & spring onions, micro cress	6.50
pollock marinated, red wine glaze, sautéed wild mushroom	5.50
crab dorset crab & avocado tian, basil pesto	6.50
goats cheese parfait, smoked pickled beetroot, apple & vanilla sauce	5.50
pigeon home smoked breast with salad, raspberry vinaigrette	5.95

mains

steak english rump, grilled flat mushrooms, slow roasted tomato, peppercorn sauce, chips	16.00
'lanes' cheese burger smoked applewood cheddar, seed mustard salad cucumber & tomato relishes, onion rings, fries	9.50
poussin herb marinated, sauté new potatoes, baby leaf salad	14.95
pork cured tenderloin, black pudding & potato parmentier piquant sauce	14.50
lamb apricot & thyme stuffed breast, pearled spelt risotto	15.00
duck lightly smoked duck breast & confit of leg, roasted plums, cream potatoes	15.00
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haddock fish & chips, crushed peas, tartar sauce	10.50
moules & frits	9.50
sea trout crushed confit potatoes & vegetables a la greque	15.50
plaice paupiette, wilted spinach, orange butter sauce	15.50

Lanes
hotel · spa · brasserie · bar

V risotto garden pea & mint risotto, pea shoot salad	6.50/9.50
V homemade pasta rocket, pesto, slow roasted cherry tomatoes fresh parmesan	5.00/9.50
V red onion & dolcelatte tart baby leaf salad, new potatoes	9.50

side orders

braised peas & broad beans	1.90
green beans	1.90
chips	1.90
buttered new potatoes	1.90
mixed leaves	1.90
tomato, bocconcini & kalamata olive salad	1.90

puddings

passion fruit creme brule, shortbread biscuit	4.95
watermelon chilled soup, basil sorbet	4.95
chocolate dark chocolate fondant, vanilla ice cream (8 mins.)	4.95
lemon posset shortcake biscuit	4.95
zabaglione roast plum & nectarine	4.95
assiette of cherries clafoutis, sorbet, panna cotta	4.95
homemade sorbets	4.25
homemade ice creams	4.25
west country cheeses	5.95

dessert wine by the glass

late harvest noble chenin blanc l'illa 2007 (100ml)	5.00
newton johnson, south africa	