

LANES HOTEL

AUTUMN MENU

Lanes
hotel • spa • brasserie • bar

TO START

v GF Salad of Autumn vegetables – 7.50
whipped goats cheese, baby beetroot

v ^{VEGAN} GF Baby pear salad – 8.00
fig, walnut, galette potatoes, micro greens

GF Confit duck & quail terrine – 8.50
wrapped in Parma ham, spiced apple chutney,
walnut brioche

GF Iberian pork tenderloin fillet – 8.00
celeriac purée, micro greens, maple jus

GF Crayfish tails & squid salad – 9.00
roast squash, sun blushed tomato

Chorizo scotch egg – 8.00
maple & wholegrain mustard mayonnaise,
spiced pineapple

TO FOLLOW

GF 8oz Sirloin steak – 35.00
triple-cooked chips, roast plum tomato,
peppercorn sauce

GF ½ Roast poussin – 21.00
puy lentils cassoulet, new potatoes, seasonal
greens, red wine jus

GF Whole plaice – 27.00
beurre noisette, autumn greens, samphire

GF Fillet of stonebass – 27.00
straw potatoes, autumn vegetables, mustard
dressing

v Pear & walnut tart – 19.00
blue cheese sauce, baby beetroot, turnip,
watercress

GF Braised beef cheeks – 25.00
creamy mash, wild mushrooms, baby carrots,
red wine jus

SIDE DISHES - 5.00

GF v Triple-cooked chips

GF v Bread board

v GF Autumn vegetables

TO FINISH

v Sticky toffee pudding – 8.50
roast banana, toffee sauce, banana ice cream

v GF Chocolate mousse – 8.00
freeze-dried raspberries, chocolate garfettes

v Pumpkin pie – 8.50
pumpkin ice cream

GF v Somerset cheeseboard – 14.50
artisan biscuits, Lanes' chutney, grapes

v Apple Bakewell tart – 8.00
apple ice cream, crème anglaise

v GF Apple fool – 8.00
hazelnut crumble, Chantilly cream, pistachio
ice cream

We do not add service to the bill. If you are pleased and feel that our team have delivered good service, a gratuity is at your discretion.

For any allergens or dietary requirements, please consult with a member of staff

GF Dish can be made gluten-free on request