

LANES BRASSERIE

AUTUMN DINNER MENU

TO START

🍷 Confit duck & chicken leg terrine — 10.00
pickled baby vegetables, sherry vinaigrette

🍷 Homemade soup of the day — 7.50
sourdough, butter

🍷 Chicken liver parfait — 10.00
toasted brioche, homemade chutney

🍷 Goat's cheese ballontine — 9.50
sesame & black onion seed crust, pickled beetroot, candied walnuts, balsamic

🍷 Home-cured chalk-stream trout — 11.50
citrus cream, pickled cucumber, pickled shallots

🌱 Mushrooms on sourdough toast — 10.00
cashew butter, duxelle, sautéed mushrooms

TO FOLLOW

🍷 Featherblade of beef Bourguignon — 24.00
buttered mash, silverskin onions, chestnut mushrooms, Chantenay carrots, crispy bacon

Confit pork belly — 25.50
curried cauliflower, parsnip purée, courgette & onion bhaji, cavallo nero, redcurrant jus

Smoked haddock risotto — 23.00
pea & spinach purée, bacon, parmesan, poached egg + can be made vegan or vegetarian

🌱 Sweet potato, red lentil & chickpea dahl — 15.50
tenderstem broccoli, crusty sourdough

🍷 30 Day dry-aged Ribeye steak - 9oz — 36.00
triple-cooked chips, garlic & rosemary, watercress, roast plum tomato, peppercorn sauce

Tranche of hake — 24.00
Thai green curry broth, jasmine sticky rice, pak choy & toasted sesame seeds.

SIDE DISHES - 5.00

🍷 Buttered greens

🌱 Triple-cooked chips

🍷 Truffle & parmesan fries

🍷 Bread & mixed olives

TO FINISH

🍷 White chocolate & pistachio semifreddo — 9.00
freeze-dried blackberries

🍷 Apple & berry crumble — 8.00
vanilla ice cream

🍷 Sticky toffee pudding — 9.00
caramelised banana, toffee sauce, banana ice cream

Chocolate fondant — 10.00
chocolate soil, clotted cream + 12 minute waiting time

🍷 Plate of Somerset cheeses — 12.00
biscuits, tomato & onion chutney

🌱 Coconut & lime panna cotta — 8.00
berry compote

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.

Hotel guests on a dinner inclusive rate may choose any three courses. However, a supplement will be charged as extra for steaks at 10.00.

🍷 dish can be made gluten-free on request - please ask for a full allergen matrix

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

Room service incurs an additional 10.00 charge