

LANES HOTEL

AUTUMN MENU

Lanes
hotel • spa • brasserie • bar

TO START

- v** Chef's seasonal soup – 7.00
toasted sourdough
- v** Pressed pork & apple terrine – 8.00
date chutney, grilled brioche
- GF** Pan-fried pheasant breast – 8.00
spiced cauliflower purée, vegetable croquette,
treacle jus
- GF VEGAN** Autumn wild mushrooms – 8.50
cashew nuts, toasted sourdough
- GF** Crispy chicken wings – 9.00
Szechuan sauce
- GF** Hot-smoked salmon – 9.00
capers, shallots, walnuts, sherry vinaigrette,
micro greens, toasted sourdough

TO FOLLOW

- GF** Confit duck leg – 22.00
chorizo, turtle bean & chickpea cassoulet,
seasonal greens
- v** Seafood paella – 23.00
chorizo, squid, mussels, king prawns,
chargrilled focaccia
- GF** Roast fillet of Cornish hake – 23.00
new potatoes, seasonal greens, aioli, chives
- GF** 30 day dry-aged 9oz Ribeye – 38.00
triple-cooked chips, roast plum tomato, rocket
leaves, peppercorn sauce
- Venison wellington** – 26.50
roast parsnips, seasonal greens, redcurrant jelly
- GF VEGAN** Sweet potato & cauliflower dahl – 19.00
vegetable pakora, beetroot crisps, seasonal
greens

SIDE DISHES - £5 EACH

- v** Bread & olives
- GF v** Autumn vegetables
- GF v** Triple-cooked chips

TO FINISH

- v** Pear & Manuka honey tart – 8.00
pear sorbet
- v** Coconut panna cotta – 7.00
almond praline, raspberry sorbet
- v** Sticky toffee pudding – 8.00
butterscotch sauce, roast banana, banana ice
cream
- v** Treacle tart – 8.00
blood orange, orange sorbet
- v** A selection of local cheeses – 11.00
artisan biscuits, celery, grapes, Lanes' chutney
- GF VEGAN** Apple & stem ginger fool – 8.00
hazelnut crumble, Chantilly cream,
blackcurrant sorbet

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 20.00.

v Dish can be made gluten-free on request