

# LANES DINNER MENU

## STARTERS - 8.00

☞🌱 Soup of the day  
crusty bread

Gratinated queenie scallops  
blue cheese crumble

☞🌱 Wild mushrooms on  
toast  
poached duck egg

🌱🌱 Italian antipasto plate  
bocconcini, cured ham,  
beetroot cured salmon,  
rosemary bread, pickles

🌱 Wild boar & sage pâté  
cranberry gel, granary toast

Potted crayfish  
red onion & tomato salad,  
buttered toast

☞🌱 Baked mini Camembert  
pistachio & pine nut crumb, ale  
chutney, muesli bread

☞🌱 Beetroot & dill salmon  
gravadlax  
celeriac remoulade, beetroot gel

## MAINS - 18.00

☞ 8oz Sirloin Steak  
peppercorn sauce, sweet potato  
fries, grilled tomato, mushroom  
+ 7.00 supplement

Jacob's ladder  
panko crumbed beef short rib,  
black garlic mash, glazed  
Chantenay carrots, purple  
sprouting broccoli

Lanes pie of the day  
triple cooked chips, seasonal  
veg, gravy

🌱 Fish & chips  
beer-battered fish, mushy peas,  
tartar sauce

☞ Calves liver  
diabla sauce, pommes fondant,  
fine beans, balsamic cherry  
tomatoes

☞🌱 Catch of the day  
parsley butter, new potatoes,  
seasonal vegetables  
+ a supplement may apply on  
this dish, please ask your server

☞🌱 Seafood en papillotte  
mixed seafood & saffron  
potatoes in coconut broth,  
cooked in a foil parcel with  
green vegetables

Fillet of pork Wellington  
pommes Anna, Somerset cider  
gravy, baby apples, savoy  
cabbage, carrot purée

🌱🌱 Thai curried lentil &  
sautéed paneer  
jasmine rice  
+ can be served without paneer  
to suit a vegan diet

## DESSERTS - 8.00

☞🌱 Baked figs  
mulled Somerset cider, vanilla  
sabayon

Baked Alaska  
ice cream in meringue

☞ Baked Braeburn apple  
lattice  
ice cream, sultanas, apple gel

Hot Belgian Waffle  
caramelised banana, toffee  
sauce, honeycomb ice cream

Chocolate & raspberry delice  
white chocolate anglaise,  
Belgian chocolate ice cream

Vanilla 'cheesecake'  
black cherry compote, pistachio  
& biscuit crumb

## LOCAL CHEESE

🌱 Director's local cheese selection  
Montgomery cheddar, Catherine goat's cheese, Tunworth, blue vinney - served with artisan biscuits, grapes & celery

## ICE CREAM - 6.00 FOR 3 SCOOPS, 4.00 FOR 2

☞ Salcombe dairy ice cream & sorbet selection — 6.00  
3 scoops from: strawberry, chocolate, vanilla, honeycomb - ice cream or mango, raspberry - sorbet

PRIX FIXE OPTION: 2 COURSES 25.00, 3 COURSES 32.00

## A SELECTION OF HAUSBRANDT HH COFFEES & CLIPPER TEAS

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 any supplements will be charged as extra.

☞ dish is gluten-free - please ask for a full allergen matrix

☞🌱 dish can be made dairy free on request - please ask for a full allergen matrix

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