

LANES DINNER MENU

STARTERS - 8.00

- 🍷 - Ham hock terrine
picalilli, toast
Seared pigeon breast
risotto, golden beetroot
- 🍷 - Baked mini Camembert
rosemary, garlic, vegetable
crudites
Deep fried monkfish
'scampi'
minted pea purée, lemon
mayonnaise
- 🍷 - Celeriac & apple soup
crusty bread, blue cheese
fritters

MAINS - ALL SERVED WITH A PANACHE OF VEGETABLES - 18.00

- Confit pork belly
braised cheek, fennel &
pulled pork croquette
Poached cod loin
sweet potato, aubergine, pak
choi, curry sauce
- Chicken Suprême
stuffed leg, mushroom,
shallots, truffled mash, Shiraz
& tarragon reduction
🍷 Sautéed wild
mushrooms
artichoke risotto, stroganoff
sauce, pickled radish &
cucumber
- 8oz Sirloin — 5.00
supplement
'Jenga' chips, mushroom &
grilled vine tomatoes,
Bearnaise sauce

DESSERTS - ALL 8.00

- Bread & butter pudding
apricot & brandy sauce,
clotted cream
Vanilla custard panna
cotta
mulled cider pear, crumble
topping
🍷🍷 - Gluten-free chocolate cake
whipped cream
- Sticky toffee pudding
butterscotch sauce,
honeycomb ice cream
Crème brûlée
shortbread biscuit
'a little bit of cheese'
and biscuits
- Lanes' Tiramisu
espresso, Kahlua, sponge,
mascarpone
🍷🍷 - Courgette & avocado cake
whipped cream

ICE CREAM - 6.00 FOR 3 SCOOPS, 4.00 FOR 2

- 🍷 - Salcome dairy ice cream & sorbet selection — 6.00
3 scoops from: cherry, strawberry, chocolate, vanilla, honeycomb, salted caramel - ice cream or lemon,
mango, pear, raspberry - sorbet

2 COURSES 25.00, 3 COURSES 32.00

HAUSBRANDT HH COFFEES & CLIPPER TEAS

- Caffe latte, Cappucino,
Flat White, Americano —
3.00
- Tea selection — 3.00
- Espresso — 2.00
+ double shot, Macchiato -
2.10

🍷 dish is gluten-free

🍷 Dish can be made dairy free on request

🍷 dish can be made gluten-free on request

a full allergen matrix is available on request

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.