

SUNDAY MENU

2 COURSES - £27.50 | 3 COURSES - £32.50

Lanes
hotel • spa • brasserie • bar

Starters

🌿 **Chicken liver parfait**
grilled brioche, Lanes' chutney
GF **Salmon scotch egg**
lemon mayonnaise, pickled vegetable salad

🌿 **Smoked mackerel pâté**
toasted sourdough, Lanes' chutney
🌿 v **Chef's seasonal soup**
toasted sourdough

🌿 v **Mushroom parfait**
chargrilled focaccia, pickled vegetables
GF v **Goat's cheese & spiced apple chutney tart**
rocket leaves

Mains

🌿 **Roast rump of beef**
Yorkshire pudding, roast potatoes, seasonal
vegetables, red wine jus
Spiced cauliflower steak
Yorkshire pudding, roast potatoes, seasonal
vegetables, red wine jus

🌿 **Roast shoulder of pork**
Yorkshire pudding, roast potatoes, seasonal
vegetables, red wine jus
GF **Fillet of seabream**
crushed new potatoes, seasonal greens,
tomato & shallot dressing

🌿 **Chicken supreme**
Yorkshire pudding, roast potatoes, seasonal
vegetables, red wine jus
GF v ^{VEGAN} **Beetroot risotto**
beetroot crisps, seasonal greens

Sweet

v **Sticky toffee pudding**
toffee sauce, honeycomb ice cream
🌿 **A selection of Somerset cheeses**
artisan biscuits, Lanes' chutney

v **Vanilla crème brûlée**
shortbread biscuit
GF v **Hazelnut parfait**
spiced winter berries

v **French apple tart**
crème anglaise, vanilla ice cream
v **Dark chocolate & hazelnut tart**
brandied prunes, orange crème fraîche ice
cream

🌿 **CAN BE MADE GLUTEN FREE ON REQUEST**

GF **DISH IS GLUTEN FREE**

FOR ANY ALLERGENS OR DIETARY REQUIREMENTS, PLEASE CONSULT A MEMBER OF STAFF