

# LANES HOTEL WINTER MENU

## TO START

🌿 Ham hock & parsley terrine – 8.00  
cranberry & date chutney, chargrilled brioche

🌿 Smoked mackerel pâté – 8.00

lemon & caper mayo, toasted sourdough

GF Hake, seabass & lobster fishcakes – 7.00  
sauce gribiche

GF V Goat's cheese & chutney tart – 8.00  
spiced apple chutney, rocket leaves

🌿 V Chef's soup of the day – 7.00  
chargrilled focaccia

GF Smoked salmon scotch egg – 8.00  
lemon mayonnaise, pickled vegetable salad

## TO FOLLOW

GF 8oz Sirloin steak – 30.00  
roast plum tomatoes, rocket leaves,  
triple-cooked chips, peppercorn sauce

GF Fillet of seabream – 23.00

lemon crushed new potatoes, tomato &  
sweetcorn salsa, greens

🌿 VEGAN Sweet potato & cauliflower dahl – 19.50  
warm homemade flatbread, seasonal greens

GF West Coast fish & chips – 18.50  
garden peas, triple-cooked chips, tartar sauce

Lanes Brasserie burger – 18.50

bacon, cheese, plum tomato, rocket leaves,  
tomato chutney, ciabatta roll, homemade  
coleslaw, triple-cooked chips  
+ choose Saunders' beef patty or southern-fried chicken +

GF Beef bourguignon – 19.00  
creamy mash, winter greens

## SIDE DISHES - 5.00

GF V Triple-cooked chips

GF V Winter greens

🌿 V Bread board

## TO FINISH

v Sticky toffee pudding – 8.50  
toffee sauce, banana ice cream, roast banana

v Egg custard tart – 8.00  
vanilla ice cream

GF VEGAN Apple & stem ginger fool – 8.50  
hazelnut crumble, Chantilly cream,  
blackcurrant sorbet

🌿 v Vanilla crème brûlée – 8.00  
shortbread biscuit

v Chocolate & hazelnut tart – 8.00  
brandied prunes, honeycomb ice cream

🌿 v A selection of local cheeses – 12.50  
artisan biscuits, grapes, Lanes' chutney

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.

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

🌿 Dish can be made gluten-free on request