

# LANES HOTEL SPRING MENU

Lanes  
hotel • spa • brasserie • bar

## TO START

- v** <sup>VEGAN</sup> Pea soup – 7.00  
basil oil, chargrilled focaccia, cress
- v** Driftwood Somerset goats' cheese – 8.50  
baby pear, candied walnuts, baby beets, basil oil,  
micro greens
- GF v** Dorset Blue Vinny & spiced chutney tart –  
8.00  
micro greens, basil oil

- GF** Hot smoked salmon – 9.50  
caper berries, shallots, smoked nuts, sherry  
mustard vinaigrette
- GF** Confit duck cottage pie – 8.50  
duck bon bon, sweet port jus
- v** <sup>VEGAN</sup> Chargrilled asparagus – 8.50  
polenta chips, sun-dried tomatoes, olives

## TO FOLLOW

- GF** Lamb rump – 29.00  
Jersey royal potatoes, pea purée, purple sprouting  
broccoli, lamb shoulder croquette, red wine jus
- GF** Fillet of seabass – 25.00  
lemon & chive Jersey royal potatoes, seasonal  
greens, asparagus, tomato & shallot dressing
- v** Wild mushroom ravioli – 22.50  
seasonal greens, wholegrain mustard sauce

- GF** Sage roasted pork chop – 23.00  
glazed heritage carrots, chickpeas & spinach,  
chives, seasonal greens, salsa verde, red wine jus
- GF** Slow braised beef short rib – 28.00  
fondant potato, rainbow chard, seasonal greens,  
red wine jus
- GF** Loin of cod – 28.00  
chickpea & butter bean tomato cassoulet, seasonal  
greens

## SIDE DISHES - 6.00

**GF v** Triple-cooked chips

**GF v** Spring vegetables

**v** Bread board

## TO FINISH

- v** Sticky toffee pudding – 8.50  
roast banana, toffee sauce, banana ice cream
- GF, VEGAN** Rhubarb & stem ginger fool – 8.00  
hazelnut crumble, Chantilly cream, rhubarb  
sorbet
- v** A selection of Somerset cheeses – 14.50  
artisan biscuits, grapes, Lanes' chutney

- GF v** Blood orange crème brûlée – 8.00  
orange compote, blood orange sorbet
- v GF** Roast figs – 8.50  
blackcurrant & cinnamon sauce, fig ice cream,  
tuile basket
- GF v** Lemon meringue pie – 9.50  
lemon ripple ice cream, lemon tuile

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

**v** Dish can be made gluten-free on request