

LANES DINNER MENU

TO START

Smoked haddock & Jersey Royal cullen skink — 9.00
fresh peas, spring onions

Purple sprouting broccoli — 10.50
soft egg, olive, tarragon, tomato, crab mayonnaise

Ⓢ **Grilled asparagus — 9.00**
burrata, black olive, polenta chips

Chicken liver & smoked bacon pâté — 9.00
sourdough, pickled rhubarb chutney

Roast chicken & ham hock terrine — 8.00
Caesar salad, parmesan, sourdough

VEGAN **Pickled beetroot salad — 9.00**
horseradish, watercress, caramelised walnuts

TO FOLLOW

Ⓢ **Caramelised onion & Oglesfield cheese tart — 15.00**
sprouting broccoli, pickled carrot, almond & caper butter

Grilled seabass — 17.00
asparagus, chive-crushed Jersey Royals, cockles, tomato & basil dressing

Sage roast pork chop — 18.00
cannellini beans, spinach, heritage carrots, salsa verde

30 Day dry-aged 9oz ribeye steak — 35.00
garlic & rosemary, watercress, roast plum tomato, peppercorn sauce + 10.00

Roast cod, chorizo & chickpea stew — 19.00
swiss chard

Garlic & rosemary roast rump of lamb — 26.00
crisp braised belly, pea purée, Jersey Royals, charred Baby Gem

SIDE DISHES - 4.00

Green salad

Buttered greens

Triple-cooked chips

TO FINISH

Baron Bigod brie — 9.50
date & walnut loaf, honey roasted fig

VEGAN **Coconut panna cotta — 8.00**
fresh raspberries, coconut praline, raspberry sorbet

Ice cream selection — 5.00

Rhubarb & stem ginger fool — 7.00
hazelnut crumble, rhubarb sorbet

Sticky toffee pudding — 7.00
roast banana, butterscotch sauce, banana ice cream

Dark chocolate & hazelnut tart — 9.00
brandied prunes, crème fraîche

A plate of Somerset cheeses — 10.50
biscuits, date chutney

VEGAN ALTERNATIVE DISHES 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.

Hotel guests on a dinner inclusive rate may choose any three courses. However, a supplement will be charged as extra for steaks at 10.00.