

LANES BRASSERIE

SPRING MENU

TO START

- GF** Beetroot-cured salmon — 9.50
celeriac remoulade, pink peppercorns,
baby beets
- GF V** Rosary Ash goat's cheese — 9.50
poached pear, glazed fig, walnuts, pickles
- Cod fishcakes** — 7.00
tartar sauce, pea shoots
- VEGAN GF** Pickled beetroot salad — 8.00
apple, celery, grapes, walnuts, honey &
mustard dressing
- Chicken liver & bacon parfait** — 9.50
grilled homemade brioche, grape chutney
- V** **GF** Chef's seasonal soup — 7.00
garlic sourdough

TO FOLLOW

- GF** Sage-roast bone-in pork chop — 18.50
cannellini beans, spinach, heritage carrots,
salsa verde
- GF** Pan-fried fillet of hake — 21.00
rainbow chard, turtle bean & chickpea
cassoulet
- V** Wild mushroom risotto — 18.00
wild garlic, parmesan, citrus
- GF** 30 day dry-aged 9oz Ribeye — 38.00
roast plum tomato, rocket leaves,
triple-cooked chips, peppercorn sauce
- GF** Grilled seabass — 22.00
asparagus, chive-crushed Jersey Royals, clams,
tomato & basil dressing

SIDE DISHES - 5.00

- GF V** Buttered greens
- V GF** Rocket salad
- GF VEGAN** Triple-cooked chips

TO FINISH

- GF** Lemon possett — 8.00
homemade lemon shortbread
- GF V** Baron Bigod brie — 9.00
honey-roasted fig, date & walnut loaf
- GF V** Lanes' sticky toffee pudding — 8.50
roast banana, butterscotch sauce, banana ice
cream
- GF V** Rhubarb & stem ginger fool — 8.00
hazelnut crumble, Chantilly cream, rhubarb
sorbet
- V** **GF** A plate of Godminster cheeses — 11.00
biscuits, tomato chutney
+ enjoy with a glass of port - 4.00 +

ASK US ABOUT OUR SPECIALS MENU

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 20.00.

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

GF Dish can be made gluten-free on request