

LANES HOTEL SPRING MENU

TO START

- GF** Sticky pork belly – 9.50
king prawns, spiced apple purée
- v VEGAN** Isle of Wight heirloom tomato salad – 8.50
cashew nut pesto, micro greens
- v** Radish orzotto – 8.00
watercress pesto, parmesan, basil
- v** Chef's soup of the day – 7.00
chargrilled focaccia
- v** Grilled asparagus – 9.50
burrata, polenta chips, sun-blushed tomato
- Chicken & spring onion terrine** – 8.50
date & spring onion yoghurt salsa, chargrilled brioche

TO FOLLOW

- GF** Rosemary & garlic roast rump of lamb – 28.00
chive crushed Jersey Royal potatoes,
cavolo nero, red wine jus
- GF** Pan-fried chicken breast – 22.00
Duchess potatoes, rainbow chard,
Chasseur sauce
- v** Asparagus tart – 20.00
tarragon polenta cake, sun-blushed tomato,
rocket & fig salad
- GF** 8oz Sirloin steak – 32.00
roast plum tomatoes, rocket leaves,
triple-cooked chips, peppercorn sauce
- GF** Fillet of seabass – 24.00
lemon & thyme smoked haddock croquette,
seasonal greens, broad bean & tomato salsa
- v VEGAN** Spring lemon pasta – 19.00
seasonal vegetables, fresh herbs

SIDE DISHES - 5.00

- GF v** Triple-cooked chips
- GF v** Spring greens
- v** Bread board

TO FINISH

- GF v** Pistachio parfait – 9.50
pistachio tuile, pistachio ice cream
- v** Raspberry tart – 8.00
raspberry ice cream
- GF VEGAN** Rhubarb & stem ginger fool – 8.00
hazelnut crumble, Chantilly cream, rhubarb
sorbet
- v** White chocolate & macadamia nut tart – 9.50
macadamia nut ice cream
- v** Sticky toffee pudding – 8.50
roast banana, toffee sauce, banana ice cream
- v** A selection of Somerset cheeses – 13.50
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

v Dish can be made gluten-free on request