

LANES HOTEL

SUMMER MENU

Lanes
hotel • spa • brasserie • bar

TO START

VEGAN v Classic panzanella salad – 8.00
heritage tomatoes, cucumber, red onion,
basil, sourdough

GF Smoked salmon scotch egg – 10.50
pickled summer vegetables, lemon aioli

Ham hock terrine – 8.00

Caesar salad, bacon crumb, anchovies,
sourdough crostini

GF v Smoked whipped feta – 9.50
fennel, asparagus, lemon herb salad, smoked
nuts, basil oil

GF Chargrilled king prawns – 9.50
mango & ginger sauce, micro greens

v VEGAN GF Wild mushroom arancini – 8.00
basil mayonnaise, micro greens

TO FOLLOW

Smoked chicken Caesar salad – 22.50
anchovies, baby gem, sourdough, Caesar
dressing

GF Fillet of salmon – 28.00
crème fraîche & chive potato salad, spinach,
peach & mango salsa

GF Pan-seared duck breast – 29.00
summer farro, succotash, English pea, coffee
cherries, pickled apple

GF Chargrilled tuna loin steak – 26.50
niçoise salad, olives, sun-blushed tomato,
baby gem, green beans, new potatoes,
mustard dressing, quails egg

v VEGAN Lentil & chickpea dahl – 20.00
summer greens, onion bhaji, flatbread

GF 8oz Sirloin steak – 38.00
roast plum tomatoes, rocket leaves,
triple-cooked chips, peppercorn sauce

SIDE DISHES - 6.00

GF v Triple-cooked chips

v Bread board

GF v Summer greens

TO FINISH

GF v VEGAN Mango fool – 8.00
hazelnut crumble, Chantilly cream, mango
sorbet

GF v Strawberries & cream – 8.00
clotted cream ice cream

GF v Pistachio parfait – 8.50
crumb, pistachio ice cream, summer fruits

v Somerset cheeseboard – 14.50
artisan biscuits, Lanes' chutney, grapes

GF v Dark chocolate & vanilla sphere – 9.80
chocolate & orange ice cream, candied
orange cubes

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

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