

SUNDAY LUNCH MENU

2 COURSES - £25 | 3 COURSES - £30

Lanes
hotel • spa • brasserie • bar

Starters

🌿 **Chicken liver parfait**
grape chutney, toasted brioche

🌿🍷 **Heritage tomato salad**
whipped feta, basil oil, rocket.

🍷 **Parsnip & apple soup**
toasted focaccia

Cod fishcakes — 7.00
tartar sauce, pea shoots

Beetroot-cured salmon
pickled beetroot, Lemon Crème Fraîche

Rosary Ash goat's cheese — 9.50
poached pear, glazed fig, walnuts, pickles

Mains

🌿 **Roast rump of beef**
Yorkshire pudding, roast potatoes, seasonal vegetables, red wine gravy

🌿 **Roasted tofu**
cassoulet of vegetables & pea shoots

Grilled seabass — 22.00
asparagus, chive-crushed Jersey Royals, clams, tomato & basil dressing

🍷 **Roast turkey**
sage & onion stuffing, roast potatoes, seasonal vegetables, red wine gravy

Pan-fried fillet of hake — 21.00
rainbow chard, turtle bean & chickpea cassoulet

Sweet

🌿 **lemon posset**
orange shortbread

Rhubarb & stem ginger fool
hazelnut crumble, rhubarb ice cream

orange & date cheesecake
vanilla ice cream

🍷 **Lanes Brasserie sticky toffee pudding**
toffee sauce, banana ice cream

baron Bigod
roasted figs

A selection of Somerset cheese
biscuits, date chutney, grapes, celery
+ charcuterie selection 5.00 +

🍷 **DISH IS GLUTEN FREE**

🌿 **CAN BE MADE GLUTEN FREE ON REQUEST**

FOR ANY ALLERGENS OR DIETARY REQUIREMENTS, PLEASE CONSULT A MEMBER OF STAFF