

A'LA CARTE EVENING MENU

STARTERS

Scotch egg, pickled mustard seeds, parsley emulsion oil
£9.50

*Trio of Beetroot, goats cheese, toasted chestnuts, fermented cranberry,
fennel sable cracker (Veg) (GF)*
£7.50

*Squid noodles cooked in pork fat, crispy bacon, smoked egg yolk,
lemon, thyme onion broth, mustard cress (GF)*
£9.50

Game terrine, apple and date chutney, duck fat crumpet (GF)
£9.50

*Pan seared Fleetwood scallops, lemon gel, fresh apple, salty fingers,
burnt chive oil, micro celery (GF)*
£9.50

MAINS

*Duck breast (served pink), beetroot, sticky red cabbage, blackberries. rich
duck sauce*
£26.95 (GF)

*Cauliflower Steak, cooked in brown butter, crispy wild mushroom, pickled
shimeji mushroom, buttermilk & nasturtium (Veg) (GF)*
£16.95

*Venison fillet, sweet potato, confit baby leek, candied walnut, foraged
garden flowers, truffle, game sauce (GF)*
£28.95

*Cod fillet poached in beurre noisette, grated kohlrabi, turnip, tobiko, dill
oil, mussel & cockle sauce*
£24.95

*Classic Fish & chips, marrow fat mushy peas, lemon wedge, tartar sauce
(GF)*
£16.50

*Lake's speciality - dry aged 8oz rump steak, confit mushrooms & slowly
roasted tomato, watercress, Triple Cooked Chips (GF)
(Choice of sauce)*
£22.95

*Pie of the week, rich gravy & triple cooked chunky chips
ask server for details*
£17.95

GF - Gluten Free option available

For allergy information or help please do not hesitate to ask one of our team

