

SUNDAY ROASTS MENU

Served 12 - 3 then 6 - 8:30

STARTERS

Soup Of The Day
Please ask the waiter for soup of the day
£7.50

Home Made Traditional Scotch Egg
With black garlic aioli (GF)
£10.50

Beer Battered King Prawns
Salad, sweet chilli dip (GF)
£10.50

Vegetable Spring Rolls
Sweet chilli sauce & seasonal salad (V, VE)
£7.50

ROASTS

Lamb Shank Roast Dinner
£22.50

Roast Chicken Breast Dinner
£19.50

Beef Topside Roast Dinner
£20.00

Vegan Nut Roast
£17.50

All roasts all served with: Roast potatoes, roast carrots, parsnips and swede
Cauliflower and broccoli with truffle cheese sauce (on side)
Gravy (vegetarian and vegan options available)

MAINS

King Prawn Linguine
Confit garlic, cherry tomatoes, parsley, white
wine and cream sauce
£24.50

Lake's Speciality, Dry Aged 10 oz Rib Eye
Steak,
Garlic butter mushrooms, cherry vine tomatoes,
caramelised onions, chips (GF)
£28.95
(Add peppercorn sauce £2.50)

Beer Battered Haddock & Chips
Marrowfat mushy peas, tartare sauce (GF)
£18.95

Wild Boar Sausages
Creamy mash, tenderstem broccoli, gravy
£18.50

SIDE ORDERS

Garlic Bread £5.50
Cheesy Garlic Bread £6.50
House Salad (GF) £5.50
Cesar Salad (GF) £9.50

Skinny Fries (GF) £5
Mac & Cheese £6.50
Chunky Chips (GF) £5
Onion Rings (V, VE, GF) £5

Caprese Salad (V,GF) £11.50

DESSERTS

Sticky toffee pudding, vanilla ice cream
£7.50

Belgian style waffle, chocolate sauce, vanilla
ice cream
£6.50

Home made chocolate brownie, vanilla ice
cream
£7.50

Selection of ice cream
Vanilla, Strawberry, Chocolate
£7.50

Cheese Board

Cranberry Wensleydale, Blue Stilton & Mature Cheddar
Served with grapes, chutney & crackers (GF)

£10.95



GF - Gluten Free option available, V - Vegan, VE - Vegetarian
For allergy information or help please do not hesitate to ask one of our team