

SUNDAYS AT THE LAKESIDE INN

Lakeside Inn Light Lunch and Sandwich Menu Served 12 Noon to 4pm

Sandwiches

Choose from our freshly made range of sandwiches served on a soft white or brown ciabatta style bread or a seeded gluten free roll with crisps.

> Add chips to your sandwich for 1.99 Add sweet potato fries to your sandwich for 2.49

Ham with Whole Grain Mustard (GF*) 5.99

Hand Grated Mature Cheddar with Tomato Chutney (V)(GF*) 5.99

Warm Bacon and Melted Brie (GF*) 5.99

Hot Beef with a side of Gravy (GF*) 6.99

Hot Roast Pork and Stuffing 6.99

Light Lunch

Smoked Tomato and Caramelised Garlic Soup (V)(VE*)(GF*) 5.49 With kale pesto, served with warm potato bread

Caramelised Onion Sausage Roll or Vegan Sausage Roll (VE) 4.49 Freshly baked and served with pickled red cabbage and 'Bloody Mary' relish

Sides

Chips (V)(VE)(GF*) 2.79

Cheesy Chips (V)(GF*) 3.19

Toasted Garlic Bread (V) 2.99

Cheesy Garlic Bread (V) 3.49

Mixed Salad (V)(VE)(GF*) 2.79

Onion Rings (V)(GF*)(VE*) 3.49

Sweet Potato Fries (V)(GF*)(VE*) 3.49

Served Sundays from 12 noon 1 course 13.99 | 2 courses 16.99 | 3 courses 19.99

Starters

Smoked Tomato and **Caramelised Garlic Soup** $(V)(VE^{*})(GF^{*})$ With kale pesto, served with warm potato bread

Lakeside Prawn Cocktail Served traditionally with brown bread and butter

Mains

Roast Rump of Beef *(Served Medium)* (GF*) With red wine jus and horseradish sauce

Garlic and Thyme Roast Chicken (GF*) With sage and onion stuffing

Roast Pork Shoulder (GF*) With crackling and apple sauce

Chicken Liver and Brandy Paté

Plum chutney and rustic toast,

baby leaf and pine kernel salad

Sautéed mushrooms finished

with white wine and cream

and fresh herbs served on

toasted sour dough

Mushrooms on Toast (V)(GF*)

All of the above are accompanied by; *Yorkshire puddings (V), goose fat roast potatoes (VE*)(GF*)* melange of buttered fresh vegetables (V)(VE*)(GF*) and gravy (VE*)(GF*)

Cauliflower and Potato Pie (V)(VE) Melange of vegetables, roast potatoes and vegan gravy

Beer Battered Fish* and Chips (GF*) With garden or mushy peas and tartare sauce

Cumberland Sausage Ring (GF*) Served on a creamy mash, with crispy onion and gravy

8oz Sirloin Steak (GF*) *5.00 pp supplement Served with chips, fire roast tomatoes, watercress and crispy onion fritter

Nut Roast Slice (V) Peanuts, hazelnuts, walnuts and almonds combined with mushrooms and herbs. Served with a melange of vegetables, roast potatoes and roast garlic gravy

Upgrade to sweet potato fries for 1.00 Add a sauce for 1.69 (Béarnaise | Peppercorn)

Puddings

Rhubarb and Apple Crumble (V) With your choice of custard, cream or Kelly's soft whip ice cream

Raspberry and White Chocolate Meringue Roulade (V)(GF*) With fresh raspberries and raspberry coulis

Warm Chocolate Fudge Cake (V) With your choice of custard, cream or Kelly's soft whip ice cream

Kelly's Soft Whip Ice Cream (V)(GF*) With your choice of caramel, chocolate or strawberry sauces

Vegan Chocolate Fudge Cake and Chocolate Sauce (V)(VE) With your choice of vegan ice cream

A selection of Vegan Ice Creams available upon request

Mains

Meatball Pasta

Desserts

Banana | Apple | Orange

Sliced Banana with Warm Custard (GF*)(V) Topped with crushed Flake

Ice Cream Sundae (GF*)(V) Kelly's Soft Whip Ice Cream Sundae served with a wafer and topped with rainbow sprinkles with your choice of sauce: Strawberry | Chocolate | Caramel

Drinks

Pepsi Max, Diet Pepsi, Tango and R Whites Lemonade 1.79

Child's Milk 1.69

Kids Sports Top Water 1.69

Fruit Juice 1.79 Orange | Apple

Robinsons Fruit Shoot 1.89 Apple and Blackcurrant Orange

CHILDREN'S MENU

Lighter Bites

Vegetable and Apple Crudité Jar with Hummus (V)(VE*)(GF*) 2.69

Grilled Garlic Bread (V) 2.29

Grilled Garlic Bread with Melted Cheese (V) 2.69

Children's Roast Meal Deal 9.49 Includes a half portion of the Roast Beef, Roast Pork or Roast Chicken served with the traditional accompaniments, Drink and Dessert

Children's Meal Deal 6.99 Includes a Main Meal, Drink and Dessert

Battered Cod Bites* | Chicken Nuggets | Cheese Burger (GF*) The above are served with chips or plain buttered pasta and a side of Heinz baked beans or peas

Pasta in Tomato Sauce (V)(VE*) With garlic bread or vegetable and apple crudités

With garlic bread or vegetable and apple crudités

Heinz Baked Beans On Gluten-Free Toast (V)(GF)(VE*)

Piece of Fresh Fruit (GF*)(V)(VE*)

Drinks Menu

Spirits and Mixers

Tanquery 10 Gin 4.99 Whitley Neill Rhubarb and Ginger Gin 5.99 Captain Morgan Dark Rum 4.49 Bells Whisky 4.49 Martell V.S. Brandy 4.49 Bacardi 4.49 Smirnoff Red Vodka 4.49

Mixers

Tonic Water | Ginger Ale | Slimline Tonic Water from 1.49

Children's Cocktails 3.29

Strawberry and Lemonade Fizzy just like lemonade but with strawberries

Choco Heaven Chocolate syrup, chocolate sauce, milk and cream floater

Caribbean Punch A blend of mango, passionfruit and orange juice mixed with lemonade to give a very tropical experience

Soft Drinks

Pepsi Max, Diet Pepsi, Tango and R Whites Lemonade Child 1.79 | Regular 2.79 | Large 2.99

> **Robinsons Fruit Shoot** 1.89 Apple and Blackcurrant | Orange.

Sparkling or Still Mineral Water (330ml bottle) 2.29

Child's Milk 1.69

Fruit Juice Orange Apple Pineapple Cranberry Child 1.79 | Regular 2.79 | Large 2.99

J2O (330ml) 2.99

Hot Drinks

Americano 2.89 Cappuccino 2.99 **Classic Hot Chocolate** 3.29

Latte 2.99 Tea – Traditional English 2.49 **Double Choc Mallow** 3.99

Cocktails

Passionfruit Martini 6.99 Vanilla Vodka shaken with passion fruit and served with a shot of Prosecco and fresh passionfruit

Strawberry Woo Woo 6.99 A subtle juicy mix of Vodka, strawberry and peach puree, cranberry juice and lemonade

Piña Colada 6.99 50's classic, a tropical, creamy blend of Bacardi Superior Rum, pineapple juice and coconut

Pink Gin Spritz 6.99 A delicious blend of Gordon's Pink Gin, Prosecco and fruity lemonade. Garnished with fresh berries

Draught

Carling 4.0% ABV Pint 4.99 | Half Pint 2.69

Rekorderlig Strawberry and Lime 4.0% ABV Pint 5.99 | Half Pint 3.19

> Staropramen 5.0% ABV Pint 5.49 | Half Pint 2.89

> Pravha 4.0% ABV Pint 5.99 | Half Pint 3.19

Atlantic Pale Ale 4.5% ABV Pint 4.99 | Half Pint 2.69

Guinness 4.1% ABV Pint 5.99 | Half Pint 3.19

Bottled Beer and Cider

Peroni 5.1% ABV (330ml) 4.99 Corona 4.5% ABV (330ml) 4.99 Cobra 4.8% ABV (330ml) 4.99 Estrella Galicia Gluten free 5.5% ABV (330ml) 4.99 Coors 4.0% ABV (330ml) 4.99 **Doom Bar** 4.3% ABV (500ml) 5.49 Heineken '00' 0.0% ABV (330ml) 2.99 Weston's 'Stowford' Press 4.5% ABV (500ml) 5.99 Rekorderlig Passionfruit 4.0% ABV (500ml) 5.99 Rekorderlig Mango Raspberry 4.0% ABV (500ml) 5.99

Allergens: We use allergens in our kitchen as part of the preparation of food. We also cook different foods in the same equipment. Intended ingredient allergen information for all items on our menu is available on our allergen portal via the QR code above. Unfortunately, during this time, we are unable to make changes to our menu items/provide details of 'may contains' due to additional COVID controls in our kitchens - we are working hard to develop suitable tools/procedures to resume this offer to our guests. *Some of our meat/fish dishes may contain bones **WF**

Sparkling

Prosecco Galanti Prosecco Brut, NV

20cl Bottle 9.99 | Bottle 23.99 Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear with a hint of peach

White Wine

Pontebello Pinot Grigio, Hungary 175ml 5.99 | 250ml 7.49 | Bottle 19.99 Fresh ripe peach and rich citrus flavours

Waipara Hills Sauvignon Blanc, New Zealand 175ml 6.99 | 250ml 8.99 | Bottle 23.99 Enticing and popular, with flavours of passion fruit, pineapple and citrus

Red Wine

Tekena Merlot, Chile 175ml 5.99 | 250ml 7.49 | Bottle 19.99 A rounded and fruity Merlot brimming with plum crumble flavours

Mill Cellars Shiraz, South Eastern Australia 175ml 5.99 | 250ml 7.49 | Bottle 19.99

Plenty of brambly fruit on the palate backed with a touch of spice

Rosé Wine

Whispering Hills White Zinfandel, California

175ml 5.99 | 250ml 7.49 | Bottle 19.99 Loads of fresh summer-fruit flavours and lively acidity. Medium bodied to appeal to most palates, California's own Zinfandel

(V) No meat or fish (VE) Vegan (VE*) Vegan Available (GF*) Gluten Free Available

