



EVENING MENU

TAPAS DISHES

We recommend 2–3 dishes per person. Dishes are served as they are ready.

Glazed Chorizo 10

Served in a red wine, honey, and balsamic glaze (GF, DF)

Chilli & Mango Prawns 11

Cooked in a mango & chilli sauce on a bed of kale (GF, DF)

Loaded Potato Puffs 10

Potato rounds coated in breadcrumbs, drizzled with sriracha mayonnaise & caramelised onion (GF, DF, V, VG)

Woodland Mushrooms 10

Baked mushrooms in a spinach & white wine sauce, topped with a parmesan crisp (V)

Beer & Bacon Macaroni Cheese 11

Macaroni pasta in a creamy cheese & bacon sauce, topped with a Dorito crumb

Breaded Jalapeños 10

Jalapeños filled with cream cheese & coated in a golden crumb, served with a chive sour cream dip (V)

Patatas Bravas 9

Seasoned potatoes served in a spiced tomato sauce, topped with aioli & cracked pepper (V, VG, GF)

Vegan Meatballs 9

Plant based meatballs in a rich tomato & chilli sauce, sprinkled with coconut (V, VG)

Halloumi Sliders 14

Duo of baked halloumi in toasted brioche miniature buns with chilli jam & tomato salsa, served with fries (V)

Tacos 12

Choose you filling - BBQ pulled pork *or* Moroccan Beef (both with minted sour cream & tomato salsa)

SIDES

All 5.50

Classic Fries • Salt & Pepper Fries • Sriracha Fries • Honey Glazed Root Vegetables • Portion of bread with olive oil & balsamic dip • Olives & sun blushed tomatoes • Portion of rice

We take great care in preparing food and handling allergens, but please note that our kitchen handles all major allergens including nuts. We cannot guarantee that any dish is completely free from cross-contamination.

Sorry no cash payments, card only

WiFi password: lakeroad

LARGER PLATES

Designed for bigger appetites

Rump Steak Strips 22

Cooked medium, served with sea salt & rosemary potatoes, grilled asparagus & your choice of peppercorn sauce (GF) or chimichurri (GF, DF)

Curried Cauliflower 14

Cauliflower, coconut & red pepper curry with diced potato, served with a side of naan bread (V, VG, GF)

Pan Fried Seabass 16

Rosemary & lemon-infused fillet served with salted potatoes, tenderstem broccoli & a garlic herb sauce (GF)

Pork Belly 14

Slow-roasted pork belly in a Korean sticky glaze, served on jalapeño slaw & sprinkled with sesame (GF, DF) or served with rice & tenderstem broccoli (DF)

Tuscan Chicken 16

Chicken breast in a creamy sun-blushed tomato sauce with rigatoni pasta, topped with crispy bacon

Mushroom, Broccoli & Cashew Carbonara 12.95

Mushroom and broccoli tagliatelle in a garlic cream sauce with toasted cashews (V, GFO)

Sticky Plum Salt & Chilli Chicken 12.50

Crispy shredded chicken breast served with stir-fried vegetables, lightly tossed in soy sauce with fresh chilli & spring onion

Shredded Hoisin Duck 12

Crispy duck with cashew, cucumber, fresh chilli & spring onion, tossed in hoisin sauce, served on a tortilla (DF)

Thai Style Curry 14

Coconut green curry with mangetout, baby corn & sticky rice, served with prawn crackers (V, VG, DF, GFO) *Add prawns 7 supplement*

GREAT TO SHARE

Creamy Burrata & Grilled Asparagus 14

Served with sourdough, tomato salsa & sun blushed tomato pesto

Baked Camembert 14

Served with sourdough, fig chutney, drizzled with hot honey & truffle oil

Loaded Nachos 14

Loaded with sour cream, tomato salsa, cheese, garnished with chives (*Add Extra Nacho Tops*) BBQ Pulled Pork *or* Moroccan Beef 5.00 supplement *or* Guacamole 2.50 supplement