

LAVENDER HOTELS

COLLECTION

SAMPLE MENU

SAMPLE MENU

Starters

Homemade Seasonal Soup

bread roll and butter

Mushroom & Baby Spinach Tart poached hens' egg, truffle dressed rocket

Ham Hock Terrine

pickled mushrooms, mulled cranberry chutney and rosemary sourdough toast

Smoked Salmon

beetroot salad, horseradish cream, lime vinaigrette

Mains

Traditional Cottage Pie

buttered seasonal vegetables, onion gravy

Baked Haddock

spicy tomato and onion sambal with black olives and chickpeas

Wild Mushroom Gnocchi

basil pesto cream, toasted pine nuts (add chicken £5)

Crispy Fried Chicken Burger

on a toasted brioche bun with fries, salad, cranberry relish and melted brie

Vegan Sausage and Mash

fine green beans and onion gravy



LAVENDER HOTELS

COLLECTION

UPGRADES MENU

Starters

Pork & Apple Meatballs £6

spiced tomato sauce, burnt almond butter and parmesan crisp

Goat's Cheese Brûlée £5

tomato and onion chutney, caramelised goat's cheese and toasts

Tempura Prawns £6

green bean salad, sweet chilli and soy glaze

Mains

Goat's Cheese & Cranberry Salad £6

pickled walnut dressing, beetroot crisps

Pan Roasted Duck Breast £11

sauteed potatoes with bacon, pea & mint puree, braised red cabbage (served pink)

80z Sirloin Steak £13

oven roasted flat mushroom, triple cooked chips, salsa verde

Marinated Salmon Supreme £10.5

honey & soy marinade, lemon rice, buttered greens

Burgers
Served on toasted brioche with fries and salad

Classic Beef £7.5

crispy bacon and melted cheddar

BBQ Pulled Jackfruit £6.5

pickled radish and pink slaw topping

Sides

ALL SIDES £5.5 CHOOSE FROM:

Triple cooked chips Thin cut fries Buttered seasonal vegetables Creamed potatoes House salad **Onion rings** Pink slaw

Sides

ALL SAUCES £5 CHOOSE FROM:

Brandy & pink peppercorn Mushroom Diane Onion gravy Basil pesto cream

Food Allergies and Intolerances

Please speak to a member of staff about the ingredients in our dishes before placing your order. Whilst a dish may not contain a specific allergen, due to the nature of ingredients used in our kitchen, food may be at risk of cross contamination by other ingredients. Please ask our staff for further information.