

# LAKESIDE

## Restaurant

### STARTERS

#### CHICKEN IN IT'S BASKET GF - 6

A crisp skin basket filled with poached chicken barrel, pistachio mousse and pickled radish.

*(EGG, MILK, TREENUT, SULPHITES)*

#### SUNCHOKE HOUMOUS GF VE - 6

A smooth and creamy Jerusalem houmous, with artichoke chips, candied pecans and drizzled with sumac oil.

*(TREENUT)*

#### SCALLOP ROCKEFELLER - 6

A creamy queen scallop, baked in the half shell with creamy spinach and brioche crumb.

*(WHEAT, EGG, MILK, SHELLFISH)*

#### COURGETTE AND CUMIN FRITTATA GF V - 6

Rolled strips of courgette with lemon thyme and toasted cumin, baked in a firm yet tender slightly golden, crispy edged egg base.

*(MILK, EGG)*

#### DRUNKEN DEVILS GF - 6

Lamb's Navy dark rum plumped prunes and Toulouse sausages, wrapped in dry cured streaky bacon with a Lamb's Navy dark rum and maple glaze.

*(SULPHITES)*

#### SOUP OF THE DAY VE - 6

Made daily using the season's best ingredients and served with bread.

*(PLEASE ASK YOUR SERVER)*

### MAIN COURSE

#### MACKEREL & BEETROOT SALAD BOARD GF - 13

Whole baked mackerel on a bed of roast beets and cauliflower couscous, drizzled with fresh gremolata.

*(FISH, SULPHITES)*

#### CALVES LIVER GF - 13

Chargrilled calves' liver, polenta porridge, crispy pancetta wafers, red onion jam and buttered spinach.

*(SULPHITES, MILK)*

#### SPAGHETTI ASSASSIN V - 13

Skillet charred spaghetti in passata, topped with pinenuts and Burrata.

*(MILK, WHEAT, EGG, TREENUT)*

#### HONG SHAO ROU GF - 13

Sticky sweet, braised pork belly and stem broccoli with a rice noodle broth.

*(SOYA, SULPHITES)*

#### ONE POT POUSSIN - 13

A whole baby chicken roasted with leek, lardons and pearl barley with mangetout.

*(SULPHITES, BARLEY)*

#### CELERIAC STEAK AND CHIPS VE GF - 13

Succulent chargrilled celeriac steak, kale chips and mushroom consommé.

*(SULPHITES)*

#### PISTACHIO AND MUSHROOM CHEESECAKE V GF - 13

Pistachio and sauté mushroom baked cheesecake with a feta & parmesan crust.

*(TREENUT, EGG, MILK)*



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### DESSERTS

#### APRICOTS ARE ALL THE BUZZ - 6

Apricot cheesecake with a Stag Hill Honey glaze and amaretti biscuit base finished with an apricot bee.

*(MILK, EGG, WHEAT, SOYA)*

#### SWEET SRIRACHA SUNDAE **VE GF** - 6

Layers of vegan vanilla ice cream, red berries, coconut cream, finished with a sweet and spicy sriracha syrup.

*(SOYA)*

#### EARL GREY PANNA COTTA **GF** - 6

Elegant Earl Grey infused pannacotta served with an iced tea bag biscuit.

*(MILK, EGG, SOYA, TREENUTS)*

#### BANANA BREAD BRUSCHETTA – 6

A slice of brioche French toast, pan-fried with chocolate chips, topped with caramelised bananas, whipped cream, toffee sauce and chocolate shavings.

*(WHEAT, MILK, EGG, SOYA)*

#### THERE'S A PEARL IN MY SHELL – 6

A shimmering chocolate truffle pearl, ruby chocolate dulce hidden in a white chocolate clam shell.

*(WHEAT, MILK, EGG, SOYA)*



Stag Hill Honey is crafted on campus by staff and students as part of the University of Surrey Beekeeping Project.

### ICE-CREAMS AND SORBETS

PLANT-BASED CARAMELISED BISCUIT - 4

CLOTTED CREAM & HONEYCOMB - 4

*(MILK)*

VEGAN VANILLA - 4

*(SOYA)*

RASPBERRY & SORREL - 4

SICILIAN LEMON SORBET – 4

Thank you for dining at the Lakeside Restaurant, the United Kingdom's No. 1 IHM training facility. Operating within the School of Hospitality and Tourism Management at the University of Surrey, Lakeside prides itself on producing seasonally influenced dishes, fresh to order. We provide a blend of classic cuisine, with modern innovations that incorporate flavours from around the globe.

