

# **Hellidon Lakes Sample Menu**

## **Snacks & sharing boards**

*Chilli salted edamame bean and olives (v) £5.50  
With marinated garlic, olive oil & thyme*

*Pitta & dips (v) £5  
Chickpea & red pepper houmous, nut free pesto, olive  
tapenade*

*Oven baked camembert £12.80  
Pink peppercorn and Rosemary, truffle oil, carrot sticks  
and dipping breads*

*Selection of breads (v) £5.50  
sourdough, walnut and raisin & olive artisan breads,  
with a roasted garlic & burnt onion butter*

*Antipasti board £9  
prosciutto ham, salami Milano, artichokes, roasted  
peppers, marinated olives, breadsticks, balsamic vinegar  
& olive oil*

## **Starters**

*Soup of the day (v) £5.50  
With a warm bread roll*

*Pan steamed mussels £10  
Tomato and chorizo sauce, warm focaccia bread*

*Poached salmon terrine £6  
Winter kale slaw*

*Cod and pancetta fishcake £6*

*Herb aioli and pea shoots*

*Goats cheese and avocado cheesecake (v) £6  
Quinoa crumb, red pepper concasse, crisp pumpkin  
shards*

*Southern fried style buttermilk chicken wings £6  
Mango and cumin mayonnaise*

*Game terrine £6.50  
Plum chutney and apple, crisp croûte*

**Main courses**

*Slow cooked beef rib £18.20  
Cooked in Guinness stock, colcannon mash, chard chicory  
& Guinness sauce*

*Pan fried duck breast £25  
Fried with balsamic gooseberries, butternut and  
parmesan polenta*

*Poached corbullion hake £15.50  
Leek and butter bean risotto, prawn bisque*

*Tandoori roasted snapper £16.70  
Saffron potato, lentil & spinach hash, coriander yoghurt*

*Slow cooked lamb shank £16.80  
Garlic & rosemary potatoes, beetroot, pan jus*

*Butternut, emmental and quinoa roulade (v) £14.20  
On a bed of aubergine ragu*

*Creamy Manzelli mushroom and truffle ravioli (v)*

*£14.60*  
*Topped with crisp sage*

*Warm superfood salad (v) £14.60*  
*Red quinoa & Freekeh grain salad, roasted squash & pomegranate, honey & almond dressing*

**The grill**

*100z Hereford rib-eye steak £27*  
*Hereford cattle, aged for 28 days, succulent and full of flavour*

*50z Dukesmoor minute sirloin steak £16.50*

*80z Bavette steak £17*  
*Recommended rare to medium-rare*

*60z Surf 'n Turf fillet steak £32.50*  
*With king prawns, crispy Cajun whitebait, dauphinoise potato soufflé*

*Additional steak sauces £2*  
*Whisky & mushroom or peppercorn*

*All of our steaks are served with a garlic Portobello mushroom, roast plum tomato, watercress and homemade chips*

*150z Pork Tomahawk steak £22*  
*Special-cut pork loin with a characteristic long bone chop*  
*Triple cooked chips, cherry tomato & garlic salsa*

*Gourmet British beef short rib burger £15.50*  
*Crispy bacon, cheese, red onion chutney, brioche bun & fries*

*Our burgers are hand pressed using British beef short rib  
giving a great flavour & texture*

*Halloumi burger (v) £15.50  
Marinated halloumi, griddled courgettes, aubergine,  
Portobello mushroom, brioche bun & fries*

**Side Dishes**

**All £3.75**

*Garlic green beans and shallots*

*Glazed carrots and parsnips*

*Roasted sea salt and balsamic potatoes*

*Sundried tomato and olive salad*

*Triple cooked chips*

*Sweet potato fries*

*Colcannon mash*

*Kale slaw*

*Pan-fried butternut, sprouts, crispy bacon lardons and  
pecan nuts*

**Desserts**

*White chocolate, cranberry & ginger bread and butter  
pudding £6.50  
Crème anglaise*

*Coffee panna cotta £5*

*carrot cake crumb and brandy fruits*

*Chocolate fondant £6.50  
caramelita ice cream*

*Raspberry cranachan pyramid £6.50*

*Chocolate and blood orange roulade £6*

*Mulled wine jelly £5  
Topped with spiced mascarpone, macerated berries*

*Red wine poached pear £5  
Star anise reduction with frozen yoghurt*

*Cheeseboard £9.50  
Cashel blue, Cotswold organic brie and Abbot's gold  
cheddar with caramelised onion*