THE LAZY TROUT

We welcome you to The Lazy Trout, where we are passionate about fresh food, made from scratch with ingredients chosen based on quality and integrity. (E.g. our pure bred Aberdeen Angus beef, which is purely pasture-fed on Will's dad's farm!) Please ask about any of our ingredients or how we cook them. We hope you enjoy your visit and your feedback, positive or otherwise, is always appreciated.
One other little note...We season our chips with Maldon flaked sea salt, but please ask if you prefer your chips un-seasoned!

THE LAZY TROUT BUFFET MENU

(Min 40 people)

Slow-Roast Pulled Pork Shoulder

Piper's Artisan Sausage *V/VEA*

Accompanied by:

Apricot, cranberry and sage stuffing *V/VEA*

Deep fried halloumi with our sweet chilli sauce

Cajun spiced roasted chicken legs

Dressed house salad

House coleslaw with apple and celery

Home-cut Chips

Red-wine gravy / Apple sauce

Crusty ciabattas

£20/hd – Monday-Friday
£25/hd – Saturday and Sunday

(Not available during Christmas and Easter holidays or Bank holiday weekends)

~~~~~~~~~~~~~~~~~~~~

Room for dessert?

£5pp

Apple and Mixed Berry Crumble V/VEA/GFA
Custard

Warm chocolate brownie V/VEA/GFA
Chocolate sauce and Cream

Warm sticky toffee pudding V
Butterscotch sauce and Custard

To secure a booking for we require a £10 per head deposit. This can be paid over the phone or via payment link at the point of booking.

V: Vegetarian VEA: Vegan option available GFA: Gluten-Free option available
~~~~~~~~~~~~~~~~~~~~