THE LAZY TROUT

'PUB CLASSICS' OPTIONS (£15 per head)

To secure a booking, we require a £10 per head deposit. This can be paid over the phone or via payment link at the point of booking. We would appreciate if you could make us aware of any allergies, dietary requests and an approximate number of vegetarian and vegan guests within your party.

Choose one of the following main options:

Aberdeen Angus Beef, Ale and Root Vegetable Pie
topped with our herb and suet crust

Parmentier Pie V/VEA/GFA
Porcini and chestnut mushrooms, sundried tomatoes, chickpeas, lentils, and rosemary.
Topped with sliced baby potatoes, herbs and parmesan *(v)*.

Served with home-cut chips, mushy peas, red wine and thyme gravy, vegetarian gravy

or

Classic Lasagne
Bolognaise made with Angus mince, slow-cooked tomatoes and plenty of basil between fresh pasta and topped with cheesy béchamel infused with mace and rosemary

Mediterranean Vegetable Lasagne V
Made with fresh pasta and slow-roasted tomato and basil sauce.
Topped with cheesy béchamel infused with mace and rosemary

Served with home-cut chips, garlic bread and dressed house salad

or

The Lazy Trout Chicken Breast Curry GFA and **Paneer Curry** V/GFA
Slow-cooked onions and tomatoes with garlic, ginger and our own mix of spices including cardamon and cloves then finished with yogurt, lemon juice and fresh coriander.

Served with pilau rice, garlic & coriander naan bread and mango chutney

or

Pulled beef brisket chilli GFA and **Sweet potato, pepper and mixed bean chilli** V/VEA/GFA
made with cumin and other Cajun spices. Finished with Lime and fresh coriander

Served with braised rice, nachos and jalapenos

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.