2025

THE LAZY TROUT

PRE-ORDER MENU

SUNDAY

An OPTIONAL service charge is included for the groups of 10 OR MORE. If you chose to leave a tip, please be assured every penny will be split between the staff (NOT bosses!) and is very much appreciated.

GFA: Gluten free available ***V: Vegetarian*** ***VEA: Vegan available***

STARTERS

Tomato and Basil Soup.
Rosemary croutons. Crusty Bread.
GFA/V/VEA 6.45

Chicken Liver Pate
Spiked with port and brandy. Pear and saffron Chutney.
Toasted Brioche. GFA 6.65

Bruschetta 'Caponata'
Slow-cooked tomatoes, capers, olives and basil on toasted '*Elnor Lane'* sourdough.
Crumbled feta and basil oil.
GFA/V/VEA 6.45

Salt and Pepper Coated Squid.
Lemon, dill and roasted garlic aioli.
6.45

MAINS

Classic lasagne. 15.45
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. Chips, garlic bread and dressed salad

Mediterranean vegetable lasagne V 14.95
Made with fresh pasta and slow-roasted tomato and basil sauce. Topped with cheesy béchamel infused with rosemary and mace. Chips, garlic bread and dressed salad.

Parmentier Pie GFA/V/VEA
14.95
Porcini and chestnut mushrooms, sundried tomatoes, chickpeas, lentils and rosemary.
Topped with sliced baby potatoes, herbs and parmesan *(v).* Roasted Chantenay carrots.
Steamed panache of green vegetables.

Hake fillet roasted with rosemary and house butter. GFA 21.95
Cannellini and haricot bean cassoulet in a slow-cooked tomato and paprika sauce with spinach. Charred tender-stem broccoli.

We ask that guests with dietary requirements, especially allergies, **please make themselves known to staff before ordering**, (even if you are ordering something they believe to be free from allergens.) This will enable us to take reasonable precautions against cross-contamination. With so many items being made in the same kitchen at any one time, we regret we cannot offer any guarantees.

SUNDAY ROASTS

Roast Aberdeen Angus Beef *(Home-grown, pasture fed)* GFA 15.95

Roasted Leg of Locally Reared Lamb GFA 15.95

Roasted Dunwood Farm Chicken Breast GFA 14.95
with fresh herb and sausage stuffing

Roasted Sweet Potato Nut roast V/VEA 14.95
with chickpeas, dried cranberries, apricots, hazelnuts, pecans, walnuts and chestnuts

***With*:** Yorkshire pudding, mashed and roasted potatoes, root vegetables and greens, Thyme and red wine gravy.

BURGERS

On Rustic Brioche Roll with Biondi leaf, gherkin and tomato. Side of apple and celery coleslaw. Chips.

Top any burger with: caramelised streaky bacon 1.95 And/Or Our pulled "Rum and coke" BBQ beef brisket 2.95

KFC ***(Kellogg's fried chicken!!)***
Chicken breast in our lightly spiced crushed cornflake coating. Sriracha mayonnaise.
14.95

Half-pound 'Home-grown' beef burger topped with Monterey Jack cheese. Tomato Relish.
GFA *(On Gluten Free Roll)* 15.95

Roasted aubergine and black bean burger with smoked paprika, oregano, hint of chilli and fresh coriander. Guacamole and jalepeno peppers
V/VEA 14.95

SNACKS/SIDES

Home-cut chips (small)2.95 (large) 3.95 GFA/V/VEA (Add cheese 1.50 GFA/V)

Vegetables 1.95 GFA/V/VEA

'Beartown beer' battered onion rings 4.45

Dressed house salad 1.95 GFA/V/VEA

Toasted seeded bread and ciabatta 2.00 GFA/V/VEA

Garlic bread 2.95 GFA/V Add Cheese 1.50

Sliced white bread & butter 1.95 GFA/V/VEA

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CHILDREN'S MENU

Kid's roast dinner as described above 7.95

Lasagne *(Choose Beef or Mediterranean vegetable).* Chips and garlic bread 7.95

The Following come with a choice of baby potatoes **or** home-cut chips **and** Baked beans **or** peas:

Chicken nuggets 5.95

Fish Fingers GFA 5.95

Sausage *(Vegetarian sausage available)* GFA 5.95

DESSERTS

Guests in large parties may order desserts from the menu after their meal on the day!

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