

EVENING MENU

STARTERS

SOUP OF THE DAY

With Homemade Focaccia Bread £5.50

GARLIC MUSHROOMS

With a Homemade Cheese Bread Roll £6.95

BREADED BRIE WEDGE

With Dressed Salad and Cumberland Sauce £6.95

SCOTCH EGG

Local Free Range Egg encased in our signature Homemade Cumberland Sausage With Dressed Salad and Mustard Mayonnaise - it does take 20mins but it is worth it! £7.95

BBQ PORK RIBS

Slow Cooked BBQ Pork Ribs topped with Crispy Onions £6.95

CLASSIC PRAWN COCKTAIL

With our Homemade Marie Rose Sauce and Dressed Salad (GF) £7.25

BLACKPUDDING, CHORIZO & APPLE SALAD

With a honey mustard dressing £6.50

MAIN COURSE

CHICKEN ELIZABETHAN

A Full Chicken Breast served in a White Wine Cream Sauce with Mushrooms, Bacon and Onions with Vegetables and Choice of Potatoes (GF) £13.95

SALT & PEPPER CHICKEN

Strips of Salt and Pepper Seasoned Chicken with Vegetable Rice and a Honey and Soy Dressing (GF) £13.95

16OZ HORSESHOE GAMMON

Served with a Local Free Range Fried Egg, Onion Rings, Grilled Pineapple, Vegetables and Choice of Potatoes £13.95

DUO - GAMMON & SAUSAGE

8oz Gammon served with our Mild or Pepper Homemade Cumberland Sausage, Local Free Range Fried Egg, Onion Rings, Vegetables and Choice of Potatoes £15.95

LAKESIDE CUMBERLAND SAUSAGE

Homemade on site Lakeside Mild or Pepper Cumberland Sausage with a Local Free Range Fried Egg, Sweet Onion Gravy, Vegetables and Choice of Potatoes £12.95

BRAYTON PARK LAMB HENRY

8 Hour Slow Cooked Lamb Henry served with a Rich Sweet Gravy, Vegetables, Choice of Potatoes - It falls right off the bone! (GF) £17.95

BRAYTON PARK LAMB CHOPS

x3 Brayton Park Reared Lamb Chops with Vegetables, Choice of Potatoes and Gravy (GF) £16.95

STEAKS

At Lakeside we pride ourselves on serving the finest quality locally sourced steak. Our Prime Beef is hand picked weekly from the best locally reared cattle sold at Wigton Auction. It is then hung for 30 days to improve flavour and succulence!

Every Steak we serve is hand trimmed, seasoned and cooked to your liking!

8OZ SIRLOIN £19.95

13OZ SIRLOIN £23.95

10OZ RIBEYE £21.95

9OZ FILET £25.50



Add any 2 Free Sides to your steak...

- Homemade Twice Cooked Chips (GF)
- Dauphinoise Potatoes (GF)
- New/ Charlotte Potatoes (GF)
- Onion Rings /Mushroom/ Tomato
- Salt Roasted Beetroot with Onions (GF)
- Seasonal Vegetables (GF)
- Fresh Side Salad with Homemade Coleslaw (GF)
- Peppercorn & Brandy Cream Sauce (GF)
- Blue Cheese & Port Butter (GF)
- Garlic Butter (GF)
- JD Glaze (GF)

Add Wholetail Whitby Scampi to any steak £4.95
Extra sides £3.50

If you would like your butter melted please let us know

STEAK PIE

Slow Braised Beef encased in Shortcrust Pastry with Gravy, Vegetables and Choice of Potatoes £13.95

BEEF LASAGNE

Layered Beef Lasagne with Cheese Sauce served with Homemade Twice Cooked Chips, Dressed Side Salad with Creamy Coleslaw £13.95

SALMON FILLET

Pan Seared Salmon Fillet served with a Lemon & Dill Butter, Vegetables and Choice of Potatoes (GF) £16.95

SEABASS FILLET

Pan Seared Seabass Fillet served with Jalapeno Jam, Dressed Side Salad with Coleslaw and Choice of Potatoes (GF) £16.95

WHOLETAIL WHITBY SCAMPI

Wholetail Whitby Scampi served with Homemade Twice Cooked Chips, Dressed Side Salad with Coleslaw or Garden Peas £13.95

VEGETABLE CURRY

Mild Seasonal Vegetable Curry with Boiled Rice and Seeded Naan Bread £13.95 (Vegan)

CHICKEN/ PRAWN SALAD

Dressed Mixed Salad with Homemade Coleslaw, Pasta Salad and Choice of Potatoes £13.95 (Prawn £14.95)

CHOICE OF POTATOES - TWICE COOKED HOMEMADE CHIPS, DAUPHINOISE POTATOES OR NEW/CHARLOTTE POTATOES

(PLEASE LET A MEMBER OR STAFF KNOW ABOUT ANY ALLERGIES YOU HAVE - (GF) - GLUTEN FREE)



OUR SUPPLIERS

BEEF - MAURICE WHARTON - BLACKBROW - CHECK OUR LARGE SUPPLIERS LIST TO FIND OUT WHOS STEAK WE ARE SERVING/ HANGING

LAMB & SAUSAGE - HD.WARD & JH. WARD - BRAYTON PARK

FISH - GILBERT & HELEN - GILCRUX SPRINGS TROUT FARM

FREE RANGE EGGS - I& J.PALLISTER - CROFTLANDS - BOTHEL

DAIRY - P.WATSON - STREETGATE FARM - WIGTON

POTATOES - M. HARRISON - HILL HOUSE - ALDOTH

CHICKEN/GAMMON - IRTHING VALE - PENRITH

EVERY YEAR WE PLANT ALL OUR OWN VEGETABLES, NEW POTATOES, HERBS AND FLOWERS IN OUR WALLED GARDEN. WE SERVE EVERYTHING WE GROW ON OUR MENU AND INCORPORATE THEM INTO OUR SPECIALS EACH WEEK.

HERE IS JUST A SMALL LIST OF THE THINGS WE GROW...



WHITE/RED/SPRING ONIONS

NEW POTATOES

BEETROOT

RED/GREEN CABBAGE

BROCOLLI

CARROTS

TOMATOES

RHUBARB

STRAWBERRIES

CAULIFLOWER

LETTUCE - ICEBERG, BABY GEM, ROCKET

MINT/BASIL/FENNEL/CORRIANDER/



All our meat is produced and sourced from local farms and everything we serve homemade and cooked to order. We hope you enjoy dining with us and would welcome any feedback.

