

LAKESIDE MENU

Lunch 12-2.30pm & Evening 5.30-8.30pm

STARTERS

SOUP OF THE DAY

With Homemade Crusty Bread £5.95

CREAMY GARLIC MUSHROOMS

With on Toasted Ciabatta £6.95

BREADED BRIE WEDGE

With Dressed Salad and Cumberland Sauce £6.95

LAKESIDE MEAT BALLS

Tender Meat balls in a Cacciatore Sauce and Toasted Farmhouse Bread £6.95

SCOTTISH SMOKED SALMON

Roasted Beetroot, Baby Capers and Creme Fraiche £7.95 (GF)

CLASSIC PRAWN COCKTAIL

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

OLD FAVOURTIES

STEAK PIE

Slow Braised Beef encased in Suet Pastry with Gravy, Vegetables and Chips £13.95

DUO - GAMMON & SAUSAGE

8oz Gammon served with our Homemade Cumberland Sausage, Fried Egg, Onions Rings, Veg & Chips £15.95

BRAYTON PARK LAMB HENRY

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

WHOLETAIL WHITBY SCAMPI

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

1/2LB HOMEMADE STEAKBURGER

With Cheddar Cheese or Stilton, Bacon, Caramelised Onions, Chips, Onion Rings, Mustard Mayonnaise and Tomato Relish £13.95

BEEF LASAGNE

Layered Beef Lasagne with Cheese Sauce served with Homemade Twice Cooked Chips, Dressed Side Salad and Garlic Bread £13.95

HOMEMADE CUMBERLAND SAUSAGE

Choice of our Pepper or Mild Cumberland Sausage with Creamed Mashed Potatoes, Fried Egg, Veg and Onion Gravy £12.95

SIDES

HOMEMADE CHIPS (GF) £3.50

DAUPHINOISE POTATOES (GF) £3.50

NEW/CHARLOTTE POTATOES (GF) £3.50

CREAMED MASHED POTATOES (GF) £3.50

ONION RINGS £3.50

SIDE SALAD & COLESLAW (GF) £3.50

STEAKS

At Lakeside we pride ourselves on serving the finest quality locally sourced steak. It is then dried aged 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

10OZ RUMP £19.95

9OZ FILLET £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
- Seasonal Vegetables (GF)
- Fresh Salad with Homemade Coleslaw (GF)
- Peppercorn & Brandy Cream Sauce (GF)
- Blue Cheese & Port Sauce (GF)
- Hunters Sauce (GF)

Add Wholetail Whitby Scampi £4.95

Extra sides £3.50

MAIN COURSE

SALT & PEPPER CHICKEN

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

PAN-SEARED CHICKEN

Served with Gnocchi, Pancetta, Mushrooms, Asparagus and a Thyme Cream Sauce £13.95

CLASSIC BRAYTON BEEF CURRY

Wild Rice, Mini Pakora, Naan Bread& poppadoms and Raita Dip £14.95

SALMON FILLET

Pan Seared Salmon Fillet served with Dauphinoise Potatoes Autumn Greens and Hollandaise Sauce (GF) £16.95

BRAYTON PARK LAMB CHOPS

x3 Brayton Park Reared Lamb Chops with Vegetables, Dauphinoise Potatoes, Red Currant and Mint Gravy (GF) £16.95

VEGAN/VEGETARIAN

PANFRIED GNOCCHI POMODORO

Saute Mushrooms, Tomato Herb Sauce, Garlic Bread and Salad (GF) £12.95

ROASTED SPICED CAULIFLOWER

Chickpea and Coriander Salad, Hummus and New Potatoes £12.95 (GF)

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



OUR SUPPLIERS

BEEF - LOCALLY SOURCED & FROM BRAYTON PARK

LAMB & SAUSAGE - 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/SAVOY CABBAGE

BROCCOLI

PUMPKINS

CARROTS

TOMATOES/CUCUMBER

RHUBARB

RASPBERRIES/STRAWBERRIES

CAULIFLOWER

LETTUCE - ICEBERG, BABY GEM, ROCKET

MINT/BASIL/FENNEL/CORRIANDER/THYME



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.

