

The Lazy Trout - Food Menu

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, or our Olive oil which comes from Iraklis' family farm) We hope you enjoy your visit and your feedback, positive or otherwise, is always appreciated.

THE SMALL PRINT: PLEASE do READ!!

- 1) 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.
- 2) We season our chips with Maldon flaked sea salt, but please ask if you prefer your chips un-seasoned! Also note that our chips are normally cooked in 'multi-use' fryers. Strict vegetarians and those with allergens should make themselves known as we do have a small alternative fryer we can use in these circumstances.

Starters

'Home Grown' Olive Oil and balsamic vinegar with toasted seeded loaf and ciabatta 3.95

Cream of cauliflower and leek soup. Rosemary croutons, crusty bread 4.95

The Lazy Trout three cheese Fondue. French classic with Ermitage (*Mild French*) Brie, Saxon-cross (*Locally smoked*) and Raclette cheese all baked together with white wine and slow-roasted garlic. Simply served with crusty bread. 6.45

King prawn "gremolata" Marinated with garlic, parsley and lemon, then baked in pot with a crouton at the bottom to soak up all the loveliness! 6.95

Mixed mushrooms in a creamy Diane sauce. Bacon crisps, rocket and garlic ciabatta 4.95

Deep fried Halloumi in crispy batter. Dressed salad. Chilli and tomato jam. 5.15

Chicken liver pâté spiked with port and brandy. Apple and Ale chutney. Toasted brioche 5.65

Scottish oak-smoked salmon and grilled asparagus. Potato salad with fresh horseradish, shallots and chive. 6.45

Greek Platter/Nibbles....

Marinated Mixed Greek Olives 2.95

Iraklis's hummus, traditionally made with chickpeas and tahini (*sesame*) paste 2.95

Tzatziki - Greek yogurt enriched with olive oil, cucumber, garlic and hint of dill 2.95

Stuffed vine-leaves (Dolmades) - Stuffed with rice and herbs 2.95

Taramasalata - (*Traditional Seafood dip*) 2.95

Greek Pitta bread (*More like a flatbread than the pocket type more commonly seen*) 1.50

Or have all the above and an extra flatbread as a sharing platter suitable for 2-4 people 14.95

Pub Classics

Captain Morgan's pork ribs. Slow-cooked and served with a sauce made from a reduction of roasting juices, hoi-sin, warming spices and spiked with dark rum. Corn on the cob and chips 10.95

Fish and chips. 'Wincle beer' battered fresh Haddock (*Approx. 9-10oz*) and chips. Mushy peas and tartar sauce 11.95

Classic lasagne. Bolognese made with Angus mince, slow-cooked tomatoes and plenty of basil between fresh pasta and topped with cheesy béchamel infused with mace and rosemary. Dressed salad, chips and garlic bread 10.95

Mediterranean vegetable lasagne. Made with fresh pasta and slow-roasted tomato and basil sauce. Topped with cheesy béchamel infused with rosemary and mace. Dressed salad, chips and garlic bread 10.95

Chicken, squash, mushroom, spinach and chickpea curry. Braised rice, poppadum and mango chutney 11.95

Beef brisket chilli made with cumin and other Cajun spices. Finished with lime and fresh coriander. Braised rice, cheesy nachos, jalapenos and crème fraiche 10.95

Sweet potato, pepper and mixed bean chilli made with cumin and other Cajun spices. Finished with lime and fresh coriander. Braised rice, cheesy nachos, jalapenos and crème fraiche (*Vegan Version available on Request!*) 9.95

Butternut squash, mushroom, spinach and chickpea curry. Braised rice, poppadum and mango chutney 10.45
(*Vegan Version available on request!*)

Cajun chicken salad. Simply served with baby potatoes, roasted peppers and dressed with basil oil 10.45

Tender-stem broccoli and Hartington blue cheese tart. Roasted vine cherry tomatoes, baby potatoes, apple and celery coleslaw 10.95

Lamb meatballs 'Greek style' with cumin and oregano. Penne pasta tossed in a walnut pesto. Parmesan shavings, Greek yogurt and garlic bread 11.95