

LAKE VIEW RESTAURANT MENU

Small Plates

Soup of the day served with house bread. <i>(Allergens 2, 7)</i>	£7
Soup and sandwich combo, tuna mayo or warm chicken salad <i>(served until 2.30pm) (Allergens 2, 4, 5, 7, 12)</i>	£11
Minted lamb terrine with toasted sourdough bread, pickled slaw and balsamic glaze <i>(Allergens 2, 4, 7, 9, 13)</i>	£10
Cold citrus and beetroot cured salmon with toasted sourdough and dill oil <i>(Allergens 2, 5)</i>	£12
Crushed avocado, pickled slaw on toasted vegan brioche <i>(Ve) (Allergens 2)</i>	£8
Deep fried baby squid with a lime and chilli mayo <i>(Allergens 2, 4, 7, 8, 12)</i>	£9

Wraps and Salads

Firecracker chicken wrap with skin on fries and side salad <i>(Allergens 2, 4, 7, 9, 12)</i>	£13
Roasted peppers wrap with quinoa and red pesto, skin on fries and side salad <i>(Ve) (Allergens 2, 9, 12, 14)</i>	£12
Caesar salad (add grilled chicken £5) <i>(Allergens 2, 7)</i>	£10
Sticky soy and ginger chicken salad with pickled shallots and toasted cashews <i>(Allergens 2, 7, 9, 12, 14)</i>	£15
Salmon fillet with honey mustard dressed salad <i>(Allergens 2, 4, 5, 7, 9)</i>	£16

Main Plates

Pork belly with sesame purée, black pudding, chorizo crumb and toasted malt barley <i>(Allergens 2, 7, 9, 13)</i>	£18
Beer battered haddock and triple cooked chips, mushy peas with tartar sauce <i>(Allergens 2, 4, 5, 7, 12, 13)</i>	£17
Steak and ale pie with creamy truffle mash and seasonal vegetables <i>(Allergens 2, 7, 13)</i>	£17
Stuffed peppers with herby quinoa on a bed of spiced lentils <i>(Ve) (Allergens 2, 12)</i>	£14
Catch of the day from Scales of Ramsey <i>(Ask server or see blackboard) (Allergens ask server)</i>	£ Mkt Price
Pasta of the day with garlic bread <i>(Ask server or see blackboard) (Allergens ask server)</i>	£15
Sunday roast available every Sunday <i>(Ask server or see blackboard) (Allergens ask server)</i>	£17

The Grill

8oz Manx sirloin steak with triple cooked chips, tomato and mushrooms (add king prawns £6) <i>(Allergens 2, 3, 7, 12)</i>	£25
10oz Gammon steak with triple cooked chips, garden peas, fried egg and grilled pineapple <i>(Allergens 2, 4, 7, 12)</i>	£17
Confit garlic crusted local lamb chops with green peppercorn sauce and sweet potato mash <i>(Allergens 2, 7, 13)</i>	£22
Grilled portobello mushroom burger with crushed avocado, spicy tomato chutney and rocket on a vegan brioche bun served with skin on fries <i>(Ve) (Allergens 2, 12)</i>	£16
Beef burger with bacon, brie, red wine caramelised onions, cracked pink peppercorns on a brioche bun and skin on fries <i>(Allergens 2, 7, 12, 13)</i>	£18
Grilled chicken breast with bacon, brie, red wine caramelised onions, cracked pink peppercorns on a brioche bun and skin on fries <i>(Allergens 2, 7, 12, 13)</i>	£18

Sides and Sauces

Skin on fries <i>(Allergens 2, 12)</i>	£5
Triple cooked chips <i>(Allergens 2, 12)</i>	£6
Sweet potato fries <i>(Allergens 2,12)</i>	£6
Creamy truffle mash <i>(Allergens 7)</i>	£6
Seasonal vegetables <i>(Allergens 7)</i>	£6
Side salad <i>(Allergens 9, 13)</i>	£5
Aromatic rice	£5
Garlic bread <i>(Allergens 2, 7)</i>	£5
Green peppercorn sauce <i>(Allergens 2, 7, 13)</i>	£4
Dianne sauce <i>(Allergens 2, 7, 9, 13)</i>	£4
Caper and burnt lemon butter sauce <i>(Allergens 7, 13)</i>	£4

Desserts

Cheesecake of the day <i>(Allergens 2, 4, 7)</i>	£9
Selection of Manx ice cream <i>(Allergens 4, 7, 12)</i>	£9
Vegan chocolate torte and ice cream <i>(Ve) (Allergens 2, 14)</i>	£9
Manx cheese plate <i>(Allergens 2, 7, 13)</i>	£13

Kids Menu £10

Kids fish and chips with a choice of peas or beans <i>(Allergens 2, 4, 5, 7, 12,13)</i>	£10
Sausage and mash, gravy and a choice of vegetables, peas or beans <i>(Allergens 2, 7, 12)</i>	£10
Mac 'n' cheese with garlic bread <i>(Allergens 2, 7)</i>	£10
Breaded chicken mini fillets with fries and a choice of vegetables, peas or beans <i>(Allergens 2, 7, 12)</i>	£10
Cheeseburger on a bun with fries <i>(Allergens 2, 12)</i>	£10
All kids meals are inclusive of one scoop of Manx ice cream <i>(Allergens 4, 7, 13)</i>	

V = Vegetarian Ve = Vegan



Food allergies & Intolerances - If you or any of your party have an allergy or dietary restrictions please inform a member of staff who will be happy to discuss your requirements. Our kitchen contains fresh meat, fish, seafood, nuts and seeds and is not a gluten free environment, please ask a team member for advice on all allergens.

The 14 allergens are: 1: celery 2: gluten 3: crustaceans 4: eggs 5: fish 6: lupin 7: milk 8: molluscs 9: mustard 10: peanuts 11: sesame 12: soybeans 13: sulphur dioxide and sulphites 14: tree nuts

We are now automatically adding a 10% service charge to all our bills. All gratuities are paid in full to our teams. If you do not wish us to do this automatically please let us know.

LAKE VIEW RESTAURANT WINE LIST

WHITE WINE

	175ml	Bottle
Manti Trebbiano <i>Italy</i>	£6	£22
<i>Fresh and light, with creamy pear and apple fruit.</i>		
Vina Ponoma Pinot Grigio <i>Italy</i>	£7	£24
<i>A refreshing soft wine, with a crisp lemony finish.</i>		
Le Petit Balthazaar Sauvignon Viognier <i>France</i>		£25
<i>Crisp and fresh, with notes of lime, grapefruit and exotic fruits.</i>		
Vida Organica Chardonnay <i>Argentina</i>		£28
<i>Tropical fruit character, citrussy with a hint of honey.</i>		
Duke of Marlborough Sauvignon Blanc <i>New Zealand</i>	£8	£30
<i>Zippy mouth-watering acidity with gooseberry, lime and passion fruit notes.</i>		
Chablis Jean de Chaudeney <i>France</i>		£45
<i>Juicy and elegant, crisp apple and citrus fruit with plenty of minerality.</i>		

RED WINE

	175ml	Bottle
Amanti Sangiovese <i>Italy</i>	£6	£22
<i>Juicy, soft fruit with hints of black cherries and plums.</i>		
Kinglip Bay Pinotage <i>South Africa</i>		£24
<i>Softly styled with intense blackberry fruit and mocha coffee notes.</i>		
Le Petit Balthazar Merlot <i>France</i>	£7	£25
<i>A bright, punchy Merlot with distinctive plum character and a velvety finish.</i>		
Rioja Vega Semi Crianza <i>Spain</i>	£7	£26
<i>Classic Rioja, mellow berry flavours and a hint of vanilla oak.</i>		
Trivento Tribu Malbec <i>Argentina</i>		£28
<i>Blackberries and spice, finishing with smooth tannins.</i>		
Bodegas Bagordi Organic Rioja Reserva <i>Spain</i>		£40
<i>Punchy red fruit, with layers of vanilla and spice.</i>		

ROSÉ WINE

	175ml	Bottle
Foxcover Zinfandel Rosé <i>USA</i>		£23
<i>From sunny California, off dry with hints of strawberry and watermelon.</i>		
Vina Ponoma Pinot Grigio Rosé <i>Italy</i>	£7	£24
<i>Fragrant summer fruit aromas with delicate flavours of strawberry fruit.</i>		

SPARKLING WINES

	200ml	Bottle
Prosecco Amori <i>Italy</i>	£8	£24
<i>An attractive biscuity nose leads onto a bright fruity palate of pears & melon.</i>		
Ita Prosecco Rosé <i>Italy</i>		£24
<i>Pink fizz, that's super refreshing, not too dry with delicate fruit flavours.</i>		

CHAMPAGNE

	Bottle
Lanson Black Label Brut NV <i>France</i>	£70
<i>Hints of spring flowers with a touch of toast and honey.</i>	
Lanson Brut Rosé NV <i>France</i>	£80
<i>Fine aromas of raspberry and blood orange with a delicate note of rose.</i>	
Moët et Chandon Brut NV <i>France</i>	£85
<i>Aromas of pear, peach and citrus oil mingled with hints of fresh bread.</i>	
Veuve Clicquot Brut NV <i>France</i>	£95
<i>Toffee apple allure on the palate with chalky coolness and savoury nutty finish.</i>	



TEA AND COFFEE

Americano	£3.50
Espresso	£2.50
Double Espresso	£3.50
Cappuccino	£3.80
Latte	£3.80
Flat White	£3.80
Mocha	£4.50
Hot Chocolate	£3.80
Fruit Teas and infusions	£3.80
Tea	£3.50



LAKE VIEW
RESTAURANT

RAMSEY PARK WINE LIST

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