

THE LAKES



BREAKFAST

9am to 12pm

BREAKFAST

YOO FAVOURITES

YOO Organic Granola Bowl	8.50
<i>Organic Cotswold Honey Nut Granola, Strained Yoghurt, Summer Berry Compote with Seasonal Fruit (v gf)</i>	
YOO Big Breakfast	16.00
<i>Cotswold Sausage, Streaky Bacon, Grilled Tomato, Flat Cap Mushroom, Hash Brown & Soft Poached Cacklebean Farm Egg on Sourdough</i>	
YOO Veggie Breakfast	16.00
<i>Smashed Avocado, Slow Roasted Tomato, Flat Cap Mushroom, Hash Brown & Soft Poached Cacklebean Farm Egg on Sourdough (v)</i>	

CLASSICS

Mushrooms on Toast	9.50
<i>Truffled Wild Mushrooms, Marks Cotswold Bakery Sourdough with a Soft Poached Cacklebean Farm Egg (v)</i>	
Buttermilk American Pancakes	8.50
<i>Fluffy American Style Pancakes with fresh Caramelised Banana & Maple Syrup (v)</i>	
Smashed Avocado on Sourdough	9.00
<i>Lime Avocado on Sourdough with Soft Poached Cacklebean Farm Eggs & Sesame (ve)</i>	
Bacon Bun	8.00
<i>Smoked Streaky Bacon in a Marks Cotswold Bakery Brioche Bun</i>	
Sausage Bun	8.00
<i>Cotswold Sausage, Fried Cacklebean Egg in a Marks Cotswold Bakery Brioche Bun</i>	
Portobello Mushroom & Egg Bun	8.00
<i>Soft Poached Cacklebean Farm Egg & Grilled Portobello Mushroom in a Marks Cotswold Bakery Brioche Bun (v)</i>	

EGGS

Eggs Royale	13.00
<i>Soft Poached Cacklebean Farm Egg, Smoked Salmon & Hollandaise on Toasted Marks Cotswold Bakery Sourdough</i>	
Eggs Benedict	12.00
<i>Soft Poached Cacklebean Farm Egg, Smoked Streaky Bacon & Hollandaise on Toasted Marks Cotswold Bakery Sourdough</i>	
Eggs Florentine	12.00
<i>Soft Poached Cacklebean Farm Eggs, Baby Spinach & Hollandaise on Toasted Marks Cotswold Bakery Sourdough (v)</i>	

ADD ON'S

Streaky Bacon	3.00
Smoked Salmon	4.00
Buttered Spinach	3.00
Smashed Avocado	3.00
Cacklebean Farm Egg	1.50
Burrata	4.00

KIDS BREAKFAST

Mini Avo on Toast	8.00
<i>Smashed Avocado on Sourdough Toast (v)</i>	
Mini Cheese Omelette	8.00
<i>Cheddar Cheese Omelette (v)</i>	

ALL DAY MENU

Available from 12 pm to Close

BRUNCH

Available until 2pm

YOO Big Breakfast	16.00
<i>Cotswold Sausage, Streaky Bacon, Grilled Tomato, Flat Cap Mushroom, Hash Brown & Soft Poached Cacklebean Farm Egg on Sourdough</i>	
YOO Veggie Breakfast	16.00
<i>Smashed Avocado, Slow Roasted Tomato, Flat Cap Mushroom, Hash Brown & Soft Poached Cacklebean Farm Egg on Sourdough (v)</i>	
Smashed Avocado on Toast	13.00
<i>Smashed Avocado & Soft Poached Cacklebean Farm Eggs on Toasted Marks Cotswold Bakery Sourdough (v veo)</i>	

Eggs Royale	12.00
<i>Soft Poached Cacklebean Farm Egg, Smoked Salmon & Hollandaise on Toasted Marks Cotswold Bakery Sourdough</i>	
Eggs Benedict	12.00
<i>Soft Poached Cacklebean Farm Egg, Smoked Streaky Bacon & Hollandaise on Toasted Marks Cotswold Bakery Sourdough</i>	
Eggs Florentine	14.00
<i>Soft Poached Cacklebean Farm Eggs, Baby Spinach & Hollandaise on Toasted Marks Cotswold Bakery Sourdough (v)</i>	
Chorizo & Potato Hash	
<i>Soft Poached Cacklebean Farm Eggs, Sweet Onions, Baby Spinach & Tomato Fresca with Feta Crumble</i>	

SNACKS

Marinated Olives (ve)	5.00
Smoked Almonds (ve)	5.00
Mixed Bar Nuts (ve)	5.50
Wasabi Peas (ve)	4.50
Marks Cotswold Bakery Sourdough	5.50
<i>Served with Netherend Farm Butter</i>	

KIDS MAINS

Cheese Omelette	8.00
Sausage & Fries	8.00
Chicken Goujons & Fries	8.00
Fish Goujons & Fries	8.00
Tomato Pasta	8.00
Margherita Pizza	8.00

SMALL PLATES

Charcuterie	12.50
<i>Semi-Cured Manchego, Salchichon Iberico, Chorizo, Serrano Ham Quince & Olives</i>	
Padron Peppers	7.00
<i>Sea Salt (ve)</i>	
Boquerones	7.50
<i>Anchovies, Crisps & Manzanilla Olives</i>	
Crispy Whitebait	9.00
<i>Pea Purée & Seaweed Tartar Sauce</i>	
Wood Fired Garlic & Herb Flatbread	11.00
<i>Stracciatella, Olive Oil, Smoked Salt, Capers & Pickled Shallots (v)</i>	
Feta Filo Parcel	8.00
<i>Cotswold Honey & Sesame Za'atar (v)</i>	
Garlic & Herb Tiger Prawns	14.00
<i>Five freshly cooked Tiger Prawns with Fresh Lemon</i>	

SALADS

Evesham Heritage Tomato & Burrata	13.50
<i>Heirloom Tomatoes, Fresh Basil & Burrata (v)</i>	
Watermelon & Feta	12.00
<i>Ginger, Chilli & Fresh Mint (v)</i>	
Chicken Caesar Salad	16.50
<i>Grilled Lemon & Herb Chicken Thigh, Baby Gem, Sourdough Croutons, Buttermilk Dressing & Anchovies</i>	
Caesar Salad	12.00
<i>Baby Gem, Sourdough Croutons, Buttermilk Dressing & Anchovies</i>	
Poke Bowl	12.50
<i>Sushi Rice, Avocado, Wakame, Edamame Beans, Pickled Ginger, Crispy Onions, Fresh Chilli & Coriander, Yuzu Wasabi Dressing (ve)</i>	
ADD: Crispy Panko Crumbed Chicken +7.00	
Three Garlic & Herb Tiger Prawns +8.00	

MAINS

YOO Cheese Burger	16.50	12oz Sirloin Steak on the Bone	24.00
<i>6oz Homemade Dry-Aged Beef Burger with Mature Cheddar, Crispy Onions, Lettuce, Tomato, Pickle & Mustard Mayo in a Toasted Brioche Bun with Fries</i>		<i>Watercress, Pickled Red Onions, Béarnaise Sauce & Fries</i>	
Moving Mountains Plant Burger	16.00	Crispy Duck Carnita Tacos	14.00
<i>Avocado, Crispy Onions, Lettuce, Tomato, Pickle, Mustard Mayo in a Toasted Brioche Bun with Fries (v veo)</i>		<i>Green Onion & Cucumber Escabeche, Plum Sauce, Pink Grapefruit, Chilli & Fresh Mint</i>	
YOO Chicken Katsu Curry	19.00	Wood Roasted Cornish Lobster	24.00 45.00
<i>Free-Range Panko Crumbed Chicken, Sushi Rice, Hakutake Yozumon Pickled Red Onion</i>		<i>Fries and a Lemon, Garlic & Herb Butter Our fresh, cold water Cornish Lobsters are normally landed at around 600g each, so while not the biggest there's no compromise on flavour.</i>	

STONE BAKED PIZZA

Margherita	12.50
<i>Pizza Sauce, Fior Di Latte Mozzarella, Cherry Tomatoes & Fresh Basil (v)</i>	
Pepperoni	14.00
<i>Pizza Sauce, Fior Di Latte Mozzarella, Pepperoni & Chilli</i>	
Funghi	13.50
<i>Thyme & Truffle Portobello Mushrooms, Cheesy Garlic Béchamel & Fior Di Latte Mozzarella (v)</i>	
Carnivore	16.50
<i>Marinated Chicken, Sobrasada & Chorizo with Chilli & Olives</i>	
Quattro	15.50
<i>Fior Di Latte Mozzarella, Parmesan, Picos Blue & Smoked Cheddar (v)</i>	
Carbonara	16.00
<i>Smoked Bacon Lardons, Spinach, Cacklebean Farm Egg, Parmesan & Garlic Béchamel & Fior Di Latte Mozzarella</i>	
Serrano	16.00
<i>Serrano Ham, Sweet Onion, Wild Rocket, Capers & Pickled Red Onion</i>	
Picos Fig	16.50
<i>Grilled Figs, Picos Bue, Caramelized Onion, Rocket & Pine Nuts (v)</i>	
Extra Toppings?	2.50 EACH
<i>Fior Di Latte Mozzarella Chicken Chorizo Pepperoni Chilli Cherry Tomatoes Mushrooms Sobrasada Olives Picos Blue Smoked Cheddar Bacon Free Range Egg Serrano Ham Figs</i>	

V - Vegetarian | VE - Vegan | VEO - Vegan Option Available | GF - Gluten Free

ALLERGENS
If you have a food allergy or intolerance please let us know before ordering any food. Please note all dishes are prepared in a kitchen where allergens are present (such as NUTS, GLUTEN, DAIRY). All free-from dishes are free from allergen containing ingredients but we're unable to guarantee free from allergen traces. FULL ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST - please ask your server for a full list of dishes and allergens.

SIDES

Seasoned Fries	4.00
House Salad	4.00
Truffle Parmesan Fries	5.50

DESSERT

Warm Chocolate Brownie	8.00
<i>with Salted Caramel & Cotswolds Cream Ice-Cream</i>	
Eton Mess	8.00
<i>Mixed Summer Berries, Crisp Handmade Meringue & Fresh Whipped Cream, topped with Raspberry Coulis</i>	
Dolcetti Ice-Cream	
<i>Served in either a Cup or a Cone</i>	
	1 Scoop 3.50 2 Scoops 6.00
DIY Sundae	12.00
Choose 3 Flavours of Ice-Cream: Cotswolds Cream Chocolate Salted Caramel Mint Chocolate Chip Mango Sorbet Raspberry Sorbet	
Select 1 Sauce: Chocolate Caramel Raspberry	
Finish it off with 2 Toppings: Honeycomb Meringue Brownie Bites Biscoff Crumb	
Affogato	5.50
<i>Cotswolds Cream Ice-Cream with a shot of Espresso</i>	
Mango Sgroppino	7.50
<i>Mango Sorbet, Champagne Float</i>	

THE LAKES



DRINKS LIST

BARISTA COFFEE

Espresso	2.80
Macchiato	2.80
Americano	3.00
Long Black	3.00
Cortado	3.00
Cappuccino	3.50
Latte	3.50
Chai Latte	3.50
Flat White	3.50
Mocha	3.50
Hot Chocolate	3.00
Luxury Hot Chocolate	3.50
Speciality Teas	3.00
<i>English Breakfast Earl Grey Chamomile Green Tea Peppermint Red Berry & Hibiscus Lemon Grass & Ginger</i>	
Iced Tea	4.50
<i>Please ask for today's flavours</i>	
Babyccino	50p
Alternative Milks	+30p
<i>Oat Almond</i>	
Syrup	+80
<i>Vanilla Caramel Hazel Nut</i>	

SOFT DRINKS

Icon Bottles	3.50
<i>Coke Coke Zero Fanta Sprite Zero Appletiser</i>	
Fever~Tree	3.50
<i>Ginger Beer Tonic Light Tonic Mediterranean Light Tonic Elderflower Tonic Raspberry & Orange Blossom Soda Soda Water</i>	
Elderflower Presse	3.50
Lime & Soda	3.50
Bensons Apple Juice	4.00
Bensons Orange Juice	4.00
Crawston Kids Juice	2.50
Spring Water	5.00
<i>Still Sparkling (750ml)</i>	

DESSERT DRINKS

Affogato	5.50
<i>Cotswolds Cream Ice-Cream with a shot of Espresso</i>	
Mango Sgroppino	7.50
<i>Mango Sorbet, Champagne Float</i>	

DRAUGHT BEER



Victoria Malaga	Half Pint
4.6%	4.00 7.00

BOTTLES

Bensons	6.00
<i>Apple Raspberry & Lime (4% 500ml)</i>	
Damm Lemon	4.50
<i>(330ml)</i>	
Estrella Damm INEDIT	5.50
<i>(330ml)</i>	
Free DAMM	4.50
<i>(0.0% 330ml)</i>	



WINE LIST

WHITE

	175ml	BTL
Felicette Grenache Blanc	8.00	32.00
<i>France - Languedoc Roussillon Fresh aromas with a crispy lime zest finish</i>		
Mirabello Pinot Grigio	8.00	32.00
<i>Italy - Delle Venezie Fresh with gentle floral & citrus aromas</i>		
Clos Montblanc Castell Chardonnay	8.00	32.00
<i>Spain - Catalunya Clean & brilliant with an intense finish</i>		
Land of Plenty Sauvignon Blanc	9.50	39.00
<i>New Zealand - Marlborough Bright apple, guava & grassy notes</i>		
Caroline Morin Picpoul de Pinet	-	44.00
<i>France - Languedoc Roussillon Clean, crisp & delicate</i>		
Pazos de Lusco Albarino	-	52.00
<i>Spain - Rias Baixas Vibrant, bright, & relatively full-bodied</i>		
Domaine Fillon Chablis	-	62.00
<i>France - Burgundy Great complexity of fruit character & structure</i>		
Domaine Ducroux Sancerre	-	77.00
<i>France - Loire Lively citrus with a fresh mineral finish</i>		

ROSÉ

	175ml	BTL	MAG
Felicette Grenache Rosé	8.00	32.00	-
<i>France - Languedoc Roussillon Elegant supple, succulent & aromatic</i>			
Château de L'Escarelle Rosé	12.00	49.00	-
<i>France - Provence Organic, fresh & crisp</i>			
Whispering Angel Rosé	15.00	50.00	120.00
<i>France - Provence Fresh notes of apple, pink grapefruit & peach</i>			

COCKTAILS

All 13.00

Don't see what you want, just ask!

English Garden
<i>Gin, Elderflower, Apple, Lime</i>
Bloody Mary
<i>Vodka, Tomato, Spices</i>
Margarita
<i>Tequila, Triple Sec, Lime</i>
Passion Fruit Mojito
<i>Rum, Lime, Passion Fruit, Soda</i>
Raspberry Gin
<i>Gin, Raspberry, Lemon, Soda</i>
Toasted Coconut
<i>Rum, Lime, Coconut</i>
Greyhound
<i>Vodka, Grapefruit</i>
Espresso Martini
<i>Coffee, Vodka, Kahlúa</i>

Glass 10.00 | Jug 20.00

Aperol Spritz

Aperol, Prosecco, Soda

Pimms

Pimm's No.1, Lemonade, Fruits

Mimosa

Orange Juice & Sparkling Wine

Mocktail | 5.00

All of our cocktails can be adapted to be alcohol free, so just ask for what you'd like or let us surprise you!

SPIRITS

Gin	
Cotswold Gin	4.50
Cotswold Wildflower No.2	4.50
Malfy Blood Orange Pink Grapefruit	4.50
Vodka	
Grey Goose	5.00
Cariel Vanilla Vodka	4.00
Pod, Pea Vodka	5.00
Rum	
Aluna Coconut Rum	4.00
Dead Man's Fingers	4.50
Tequila	
Olmeca	4.00
Whiskey & Cognac	
Maker's Mark Kentucky Straight Bourbon	4.50
Monkey Shoulder	5.00
Jack Daniels	4.00
Courvoisier	4.00
Remy Martin Excellence XO	30.00
Liqueur	
Disaronno	3.50
Midori Melon	3.50
Kahlúa	3.50
Campari	3.50

RED

	175ml	BTL
Felicette Grenache Noir	8.00	32.00
<i>France - Languedoc Roussillon Medium-bodied on the palate, soft & juicy</i>		
Cinco Fincas Malbec	8.00	33.00
<i>Argentina - Mendoza Blackberry, plum & cherry notes</i>		
La Chapelle de Marin, Côtes du Rhône	8.00	33.00
<i>France - Rhône Fresh with warm spice & real depth</i>		
Artesa Rioja Crianza	8.50	35.00
<i>Spain - Rioja Plum & berries with subtle spice & vanilla</i>		
McPherson Don't Tell Gary Shiraz	9.00	39.00
<i>Australia - Victoria Lavish black fruit, spicy vanilla oak & firm tannins</i>		
Baccio Chianti Riserva	-	45.00
<i>Italy - Tuscany Fruity, floral taste with hints of morello cherry</i>		
Cuvée Papale Châteauneuf-du-Pape	-	85.00
<i>France - Rhône Ripe, spiced, black fruit aromas & velvety palate</i>		
Château Kirwan Margaux	-	135.00
<i>France - Bordeaux Elegant fruit & gently structured oak tannins</i>		

CHAMPAGNE & SPARKLING

	125ml	BTL
Lunetta Prosecco	7.00	33.00
<i>Italy - Veneto</i>		
Laurent-Perrier Brut	21.00	125.00
<i>France - Champagne</i>		
Bollinger Special Cuvée Brut	-	145.00
<i>France - Champagne</i>		
Bollinger Cuvée Brut Rosé	-	165.00
<i>France - Champagne</i>		