

BRUNCH

Available 9am - 3pm

YOO Big Breakfast 17.00

Cotswold Sausage, Streaky Bacon, Grilled Tomato, Flat Cap Mushroom, Hash Brown, Roast Ruby Red Tomato, Stornoway Black Pudding & Soft Poached Cacklebean Farm Egg on Sourdough

YOO Veggie Breakfast 16.00

Smashed Avocado, Slow Roasted Tomato, Flat Cap Mushroom, Hash Brown & Soft Poached Cacklebean Farm Egg on Sourdough (v)

Smashed Avocado on Toast 12.00

Smashed Avocado & Soft Poached Cacklebean Farm Eggs on Toasted Marks Cotswold Bakery Sourdough (v | veo)

Eggs Royale 13.00

Soft Poached Cacklebean Farm Egg, Smoked Salmon & Hollandaise on Toasted Marks Cotswold Bakery Sourdough

Eggs Benedict 12.00

Soft Poached Cacklebean Farm Egg, Smoked Streaky Bacon & Hollandaise on Toasted Marks Cotswold Bakery Sourdough

Eggs Florentine 12.00

Soft Poached Cacklebean Farm Eggs, Baby Spinach & Hollandaise on Toasted Marks Cotswold Bakery Sourdough (v)

Mushrooms on Toast 14.00

Creamy Forest Mushrooms, Spinach, Truffle Oil and Manchego on Toasted Marks Cotswold Bakery Sourdough (v)



DELI

Garden Pea & Mint Soup 9.00

Truffle Cream, Croutons & Marks Cotswold Bakery Sourdough (v)

Dunkerton's Cider & Wild Boar Sausage Roll 12.00

Organic Cider and Wild Boar with Thyme and Autumn Apples, served warm with a Side Salad and Chutney

Forest Mushroom, Leek & Chestnut Wellington 11.00

Vegan Puff Pastry around Wild Mushrooms and Tarragon, Manchego, Wild Mushroom and Truffle Sauce (v | veo)

Fish Finger Sandwich 9.50

Homemade Haddock Fish Fingers, Lemon, Rocket & Seaweed Tartare

Grilled Free Range Chicken Sandwich 11.00

Tomato, Fresh Basil Pesto, Mayo, Rocket & Toasted Pine Nuts

Reuben Sourdough Toasted Sandwich 12.00

Salt Beef, Island Dressing, Gherkins, Sauerkraut, and Melting Cheese



SIDES

Seasoned Fries (v) 4.00

House Salad (v) 4.00

Truffle Parmesan Fries (v) 5.50

SNACKS

Wasabi Peas (ve) 4.45

Marks Cotswold Bakery Sourdough 7.00
Served with Netherend Farm Butter (v | veo)

Manzanilla Olives (ve) 5.00

Smoked Almonds (ve) 5.00

Mixed Bar Nuts (ve) 5.50



CLASSICS

YOO Cheese Burger 16.50

6oz Homemade Dry-Aged Beef Burger with Mature Cheddar, Crispy Onions, Lettuce, Tomato, Pickle & Mustard Mayo in a Toasted Brioche Bun with Fries

Moving Mountains Plant Burger 16.00

Avocado, Crispy Onions, Lettuce, Tomato, Pickle, Mustard Mayo in a Toasted Brioche Bun with Fries (v | veo)

YOO Chicken Katsu Curry 19.00

Free-Range Panko Crumbed Chicken, Sushi Rice, Hakutake Yuzumom Pickled Red Onion

Caesar Salad 12.00

Baby Gem, Sourdough Croutons, Buttermilk Dressing & Anchovies

Warm Feta Salad 14.00

Fried Filo Wrapped Feta, Warm Roasted Butternut Pumpkin, Pecans, Spinach, Cotswold Honey, Za'atar

Chicken Caesar Salad 16.50

Grilled Lemon & Herb Chicken Thigh, Baby Gem, Sourdough Croutons, Buttermilk Dressing & Anchovies

12oz Sirloin Steak on the Bone 24.00

Watercress, Café de Paris Butter & Fries

Crispy Duck Carnita Tacos 14.00

Green Onion & Cucumber Escabeche, Plum Sauce, Pink Grapefruit, Chilli & Fresh Mint

Beer Battered Haddock & Chips 18.00

Fresh Lemon, Rocket & Seaweed Tartare

Poke Bowls 12.50

Sushi Rice, Avocado, Wakame, Edamame Beans, Pickled Ginger, Crispy Onions, Fresh Chilli & Coriander, Yuzu Wasabi Dressing (ve)

ADD: Crispy Panko Crumbed Chicken +7.00
Three Garlic & Herb Tiger Prawns +8.00

Wood Roasted Cornish Lobster Frites 15.00 | 30.00

*Lemon, Garlic & Herb Butter with Fries
Our fresh, cold water Cornish Lobsters are normally landed at around 600g each, so while not the biggest there's no compromise on flavour.*

V - Vegetarian | VE - Vegan | VEO - Vegan Option Available

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.



THE LAKES

MENU