



INN ON THE LAKE

ULLSWATER ★★☆☆☆☆ 

Signature Menu

~ Chef's Amuse Bouche ~

Duck Liver Parfait

Smoked Duck, Pumpkin Chutney, Ginger Bread

60. Maison Des Pourthie Cabernet Sauvignon - *Bottle: £19.45 | 125ml: £3.40 | 175ml: £4.80*

Pan Fried Scallops

Charred, Pureed & Pickled Cauliflower, Pancetta, Squid Ink Mayonnaise

58. Paparuda Riesling - *Bottle: £19.45 | 125ml: £3.40 | 175ml: £4.80*

Newlyn Cornish Hand Picked Crab

Lightly Spiced Tomato, Prawn Cracker, Caviar

31. Vetricano Pinot Grigio Garganega - *Bottle: £27.25 | 125ml: £4.70 | 175ml: £6.50*

Crispy Belly Pork

Apple & Vanilla, Shallot & Sage

56. Maison des Pourthie Terret - *Bottle: £19.45 | 125ml: £3.40 | 175ml: £4.80*

~ Chef's Sorbet ~

Pan Fried Turbot

Jerusalem Artichoke, Caramelised Endive, Winter Truffle

32. Veiga de Princesa Albarino - *Bottle: £27.50*

56. Maison des Pourthie Terret - *Bottle: £19.45 | 125ml: £3.40 | 175ml: £4.80*

Honey Glazed Goosnargh Duck

Salsify, Fig, Hazelnut, Duck Leg Spring Roll, Dauphinoise Potato

7. Côtes du Rhône Villages Arbose - *Bottle: £25.95*

62. Gouguenheim Estate Malbec - *Bottle: £27.25 | 125ml: £4.70 | 175ml: £6.50*

Lakeland Venison

Poached Pear, Brussel Sprout, Black Pudding Croquette, Beetroot

11. Oltre Passo Primitivo - *Bottle: £29.50*

64. Chateau La Verriere Bordeaux Rouge - *Bottle: £28.95 | 125ml: £4.95 | 175ml: £6.80*

Herdwick Lamb Rump

Truffled Leek, Roasted Onion, Potato Hash, Sweet Bread

6. Côte De Beaune Villages - *Bottle: £33.95*

12. Rioja Santiago Crianza - *Bottle: £27.25 | 125ml: £4.70 | 175ml: £6.50*

Chargrilled Sirloin Steak

Beef Dripping Chips, Tomato, Mushroom, Onion Rings, Pepper Sauce

16. Torres Santa Digna Reserve Carmenere - *Bottle: £28.50*

Main Courses are served with Chef's Seasonal Vegetables. Red meats are served medium/rare; please advise if this is not to your liking.



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Signature Desserts

Roasted White Peach

White Chocolate, Peach Mousse, Pistachio, Marzipan

Passion Fruit & Coconut Cheesecake

Pistachio Crumb

'Black Forrest'

Dark Chocolate, Cherry & Date Sponge

Taste of Apple

Bramley Apple Mousse, Apple Jelly, Poppy and Apple Cake, Apple Set Custard

Trio of Local Cheese & Biscuits

Mixed Nuts, Celery, Grapes & Chutney

All Ports and Dessert Wines Suitable

Port Selection

Taylor's Late Bottle Vintage Port £3.95 per 50ml

Cockburn's Fine Ruby Port £3.35 per 50ml

Dessert Wines

Sauternes Petit Guiraud – France £4.50 per 50ml

Bon Courage Muscadelle – South Africa £5.90 per 125ml

Freshly Brewed Tea or Coffee & Fondant Mints

Served in the Lounge Bar

Main Course only - £28.00 | 2 Courses - £35.00

3 Courses - £40.00 | 5 Courses - £45.00

All Prices Per Person