



INN ON THE LAKE

ULLSWATER ★★☆☆☆☆ 🌸🌸

~ Chef's Amuse Bouche ~

Pan Roasted Quail

Confit leg, Fried Quails Egg, Shallot Puree

61. Tracker Jack White Zinfandel Blush - *Bottle: £19.50 | 125ml: £3.50 | 175ml: £4.90*

Gin Cured Salmon

Roast Cucumber, Radish, Wasabi Mayonnaise

31. Vetrano Pinot Grigio Garganega - *Bottle: £27.50 | 125ml: £4.80 | 175ml: £6.60*

Crab Cannelloni

Crispy Potato, Pea Veloute, Lime & Apple Salad, Caviar

37. C J Pask Hawkes Bay Chardonnay - *Bottle: £30.00 | 125ml: £5.10 | 175ml: £6.90*

Crispy Pork Belly

Pan fried Scallop, Sweetcorn, Apple, Pork Scratching

58. Moselland Reisling - *Bottle: £19.50 | 125ml: £3.50 | 175ml: £4.90*

~ Chef's Sorbet ~

BBQ Braised Brisket

Butter Poached Langoustine, Curly Kale, Girolles, Sweet Corn

4. Beaujolais Villages - *Bottle: £26.50*

56. Maison des Pourthie Terret - *Bottle: £19.50 | 125ml: £3.50 | 175ml: £4.90*

Pan Seared Venison

Mulled Wine Pear, Suet Pudding, Pear Puree, Cavolo Nero, Black Pudding

6. Cote de Beaune Villages - *Bottle: £33.95*

63. Verosso Salento Primitivo - *Bottle: £30.00 | 125ml: £5.10 | 175ml: £6.90*

Oven Roast Cod Loin

Spring Onion & Smoked Bacon Broth, Samphire, Chestnut Mushrooms

39. Freedom Cross - *Bottle: £26.95*

61. Tracker Jack White Zinfandel Blush - *Bottle: £19.50 | 125ml: £3.50 | 175ml: £4.90*

Roasted Breast of Pheasant

Parsnip, Blackberries, Onion Tart, Sprouts

64. Chateau La Verriere Merlot - *Bottle: £30.00*

36. Osprey Landing Sauvignon Blanc - *Bottle: £30.00 | 125ml: £5.10 | 175ml: £6.90*

Chargrilled Sirloin Steak

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

16. Torres Santa Digna Reserve Carmenere - *Bottle: £29.00*

12. Rioja Santiago Crianza - *Bottle: £27.50 | 125ml: £4.80 | 175ml: £6.90*



INN ON THE LAKE

ULLSWATER ★★☆☆☆☆ 

Warm Pistachio & Olive Oil Cake

Bloody Orange Mousse, Pistachio Crumb, Chantilly Cream

Pineapple Pina Colada

Caramelised Pineapple, Malibu & Vanilla Mousse, Rum Gel, Pineapple Sorbet

Pear Mousse

Red Wine & Vanilla, Caramelised Pear, Date Cake, Pear Sorbet

Dark Chocolate

Salted Peanuts, Butterscotch, Vanilla Ice Cream

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