



INN ON THE LAKE

ULLSWATER ★★☆☆☆☆ 

~ Chef's Amuse Bouche ~

Duck liver

Grasmere gingerbread, Cherries, Red wine and vanilla

16. Rioja Vega Garnacha Rose' - *Bottle: £21.00 | 125ml: £3.80 | 175ml: £5.20*

Pan Seared Scallops

White Pudding, Bacon Jam, Cauliflower Puree

1. Flavorelli Pinot Grigio - *Bottle: £21.00 | 125ml: £3.80 | 175ml: £5.20*

Crab Cannelloni

Crispy Potato, Watermelon, Caviar, Burnt Lime & Cucumber

6. Louis Moreau Petit Chablis, Chardonnay - *Bottle: £39.00 | 125ml: £7.20 | 175ml: £9.70*

Pigs Cheek Terrine

Parsnip Puree, Roast Baby Apple

5. Dr Loosen, Riesling - *Bottle: £30.00 | 125ml: £5.60 | 175ml: £7.50*

~ Chef's Sorbet ~

Pan Seared Duck Breast

Duck Leg Croquette, Roasted Plums, Salsify, Plum Puree, Cavolo Nero

41. Cotes Du Rhone Grenache/Syrah - *Bottle: £29.00*

13. Rioja Santiago, Crianza - *Bottle: £28.00 | 125ml: £5.10 | 175ml: £6.90*

Oven Roast Cod Loin

Crispy Chicken Skin, Wild Mushroom Risotto, Fresh Truffle

20. Good Hope, Chenin Blanc - *Bottle: £27.00*

2. La Lejania, Chardonnay - *Bottle: £21.00 | 125ml: £3.80 | 175ml: £5.20*

Herdwick Lamb Rump

Boulangere Potatoes, Crispy Lamb Belly, Lamb Cutlet, Chared Baby Gem, Ratatouille, Aubergine Puree

47. Mitchell Growers, GSM - *Bottle: £38.00*

1. Sunnycliff, Shiraz - *Bottle: £26.00 | 125ml: £4.90 | 175ml: £6.50*

Chargrilled Sirloin Steak

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

61. Aves del Sur Reserve Carmenere - *Bottle: £30.00*

11. Gouguenheim Malbec - *Bottle: £24.00 | 125ml: £4.40 | 175ml: £6.00*



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Apple Sablee

Citrus Sablee Biscuit, Apple Mousse, Poached Cider Apples, Calvados Cream, Apple Sorbet, Compote of Sultanas

Textures of Caramel

Iced Caramel Parfait, Nougatine, Macaron, Salted Caramel Ganache, Honeycomb, Caramel Syrup, Crème Chantilly

Jaffa Cake

Chocolate Marmalade & Almond Tart, Dark Chocolate Cremeaux, Confit Orange, Orange Sorbet, Chocolate Sauce, Orange Syrup

Mango & Ginger Dome

Mango Mousse, Ginger Bavaroise, Almond Sponge, Pineapple, Mango, Chilli & Ginger Salsa, Mango Espuma, Micro Coriander

Trio of Local Cheese & Biscuits

Served with a variety of Oat Biscuits, Fig Salami, Chutney & Quince Jelly.

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