



# INN ON THE LAKE

ULLSWATER ★★☆☆☆☆ 

## Signature Menu

~ 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 & Apple Cannelloni

Brown Crab Emulsion, Granny Smith Apple & Lime Salad

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 ~

### Gressingham Duck Breast

Confit Leg Ballotine, Sweet Potato, Roast Plums, Savoy Cabbage

4. Beaujolais Villages - *Bottle: £26.50*

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

### 3 Boned Cumbrian rack of Lamb

Rosti Potato, Ratatouille, Cavolo Nero, Pesto

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

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

### Seared Sea Bream

Charred Little Gem, Crab Croquette, Fennel Textures, Red Wine Jus

39. Freedom Cross - *Bottle: £26.95*

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

### Cumbrian Guinea Fowl Breast,

BBQ Leg, Smoked Mash Potato, Sweetcorn, Tarragon Butter Sauce.

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*



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## Strawberries & Cream

Textures of Strawberries, Champagne Cream, Strawberry Parfait

## Passion Fruit & Coconut Cheesecake

Pistachio Crumb

## Rhubarb & Custard Cannelloni

Roached Rhubarb, Ginger Crumble

## Taste of Chocolate

Chocolate Chantilly, Chocolate Sorbet, Chocolate Crumb, Nutella

## 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

3 Courses - £40.00 | 5 Courses - £45.00

All Prices Per Person