



INN ON THE LAKE

ULLSWATER ★★★★★ 

Table d'hôte

Hot Smoked Trout

Capers, Horseradish, Watercress, Grapefruit

55. Amori Prosecco

Chicken Liver Parfait

Spiced Tomato Chutney, Sourdough

56. Maisons Des Pourthie Terret, Crisp & Dry

Soup of the Day

Served with Homemade Bread

House Wine of Your Choice

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Oven Roasted Pork Belly

Wholegrain Mustard Mash, Roast Root Vegetables, Wilted Spinach, Calvados Jus

12. Rioja Crianza Tempranillo, Lightly Oaked

Cumbrian Beef Rump

Fondant Potato, Celeriac Puree, Roasted Onion Tart, Wild Mushroom & Chorizo

62. Gougenheim Malbec, Full Bodied

Fish of the Day

Chef Accompaniments

58. Moselland Riesland, Medium & Fruity

Chargrilled Sirloin Steak (£5.00 supplement)

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

60. Maison Des Pourthie Cabernet Sauvignon, Full Bodied

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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Lemon Meringue Pie

Chantilly Cream

45. Bon Courage Muscadelle

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream

58. Moselland Riesling, Medium & Fruity

Salted Caramel Tart

Vanilla Ice Cream

55. Amori Prosecco

Duo of Local Cheese & Biscuits

Mixed Nuts, Celery, Grapes

Taylor's Vintage Port

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Freshly Brewed Tea or Coffee & Fondant Mints served in the Lounge Bar

A Charge of £35.00 per person

Food Allergies & Intolerances: If you have any concerns relating to the allergens detailed below, please speak to our Duty Manager prior to ordering: Gluten, Crustaceans, Eggs, Fish, Peanuts, Soya Beans, Milk, Nuts, Mustard, Sesame, Sulphur Dioxide & Sulphides, Lupin & Molluscs

Dinner Wine Package - £12.50 - Explore The World Of Wine From Your Table With Three Glasses of Wine & Discover How Each Wine Enhances Your Dining Experience. 125ml — Starter & Main, 50ml — Dessert