

INN ON THE LAKE

ULLSWATER



Table d'hôte

Hot Smoked Trout

Capers, Horseradish, Watercress, Grapefruit

Black Pudding Scotch Egg

Wholegrain Mustard, Sage, Apple, Pork Scratchings

Soup of the Day

Served with Homemade Bread

oOoOo

Oven Roasted Pork Belly

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

Cumbrian Beef Rump

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

Fish of the Day

Chef Accompaniments

Chargrilled Sirloin Steak (£5.00 supplement)

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

Main Courses are served with Chef's Seasonal Vegetables.

oOoOo

Passionfruit Delice

Blueberry Compote, Honeycomb

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream

Baked Vanilla Cheesecake

Vanilla Ice Cream

Duo of Local Cheese & Biscuits

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

oOoOo

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

£36.00 per person