

LODORE FALLS

HOTEL & SPA



Sunday Lunch

3 Courses £25.95 2 Courses £22.95

English Summer Vegetable Soup

Bread & Butter

Ham Hock Terrine

Crispy Hen's Egg, Piccalilli Relish

Open Lasagne of Crab

Heirloom Tomatoes, Fennel

Heirloom Tomato & Charred Leeks (Vg)

Avocado, cashew, red pepper, young leaves

Fell Bred Saddleback Pork Loin & Crackling

Black Pudding & Cumberland Sausage Roll, Apple Compote, Yorkshire Puddings,
Duck Fat Roasted Potatoes, Sage & Cider Gravy

Roasted 28-Day Dry Aged Cumbrian Beef Sirloin

Yorkshire Puddings, Horseradish, Duck Fat Roasted Potatoes, Jennings Real Ale Gravy

Local Leg of Herdwick Lamb

Yorkshire Puddings, Duck Fat Roasted Potatoes, Creamed Summer Cabbage, Minted Gravy

Trio of Roasts (Supplement £2.50)

A slice of each of the above roasts plus all the trimmings

Pan Fried Spiced Atlantic Hake

Cauliflower Puree, Mango Relish

Spiced Roasted Cauliflower (Vg)

All Main Dishes Come With Baby Buttered New Potatoes & Fine Herbs, Roasted Carrots With Fennel Seed, Cauliflower Cheese With Mature Cheddar, Clotted Cream Mash Potatoes (Vegan Option Available)

Sticky Toffee Pudding

Butterscotch Sauce, Jug of Custard, Clotted Cream

Poached Strawberry Tart

White Chocolate, Elderflower Glaze, Northern Bloc Roasted Strawberry Ice Cream

Chocolate Tart (Vg)

Peanut Butter Ice-Cream

Trio of Cheeses

wafer biscuits, walnut bread, grapes, local chutney

Tea, Coffee & Petit Fours

Food Allergies & Intolerances

If You Have Any Concerns Relating To Allergens Detailed Below Please Speak To Our Duty Manager Prior To Ordering, Cereals Containing Gluten, Crustaceans, Eggs, Fish, Peanuts, Soybeans, Milk, Nuts, Celery, Mustard, Sesame, Sulphur Dioxide And Sulphites, Lupin And Molluscs.