

NO. 1 LAKE ROAD

SHARERS

Sharing Board of Lightly Spiced Meatballs	£12.95
Cooked in a rich tomato passata, with oven baked salted mini potato wedges and served with a garlic mayonnaise dip	
Lakeland Fish Platter	£12.95
Home smoked Esthwaite trout, cold pressed salmon, smoked mackerel pate, capers, marie rose, brown bread and butter	
Greek Mezze	£12.95
Plate of mixed sweet balsamic onions, sun dried tomato, cherry vine tomato, feta cheese, guacamole pot, fennel bread and mixed leaves	
Bread and Olives	£6.95
Four Slices of Garlic Bread	£4.00
Four Slices of Garlic Bread with Cheese	£5.00

STARTERS

Slow Smoked Juniper Chicken Fillet & Tarragon Potato Salad	£6.30
With dressed green leaves and lemon sorrel	
Prawn Cocktail Pot	£6.55
With iceberg lettuce, lemon, brown bread and butter	
Mosaic of Fruits & Berries	£6.30
Finished with seasonal sorbet and mango coulis	
Slow Cooked Button Mushrooms	£6.30
In garlic butter, served with a toasted brioche	
Homemade Chicken Liver & Brandy Pate	£6.30
With local apple chutney and toasted brioche	
Trio of Garlic Bruschetta	£6.30
Topped with a tomato, avocado and red onion salad, finished with mixed leaves and chilli dip	

HOMEMADE SOUPS

All of our soups are made fresh to our team's own recipes

Creamy Lancashire Field Mushroom	£5.50
With rosemary and stilton	
Smooth Tomato & Mixed Herb	£5.50
With a hint of cumin and yoghurt swirl	
Homemade Cream of Chicken	£5.50
With parsley croutons	

SALADS

Choose from either:-

Meat Salad	£12.95
Roast Topside of St George Beef and Home Roast Apricot flavoured Ham	
From the Sea	£12.95
Prawns Marie Rose and Smoked Mackerel Fillets	
Cheese Salad	£12.95
Tasty Mature Cheddar, Red Leicester and Apple Chutney	
All served with a crisp side salad of lettuce, cucumber, red onion, tomato, boiled egg, coleslaw, potato salad, piccalilli and balsamic dressing	

DAILY SPECIALS

Please ask our team for today's specials which are cooked to order from fresh locally supplied produce.

SIDES

Six Beer Battered Onion Rings	£3.50
Chunky Chips	£3.50
French Fries	£3.50
Sweet Potato Fries	£3.50
Buttered New Potatoes	£3.50
Sautéed Potatoes	£3.50
Jacket Potato	£3.50
Turmeric Rice	£3.50
Green Beans and Garden Peas	£3.50
With a dash of Lea and Perrins	
Sweet Baked Red Cabbage	£3.50
Batons of Parsnips and Carrots	£3.50
Side Salad	£5.25
Crescent of leaves, homemade potato salad, coleslaw, Hawkshead piccalilli, tomato, boiled egg, red onion, cucumber with balsamic dressing	

MAIN COURSES

Pan Fried Salmon Fillet	£13.95	Roast Topside of St George Beef	£14.25
With garlic fried potatoes, cherry tomatoes, and mixed olives drizzled with saffron oil		Cooked medium, served with all the trimmings, tasty gravy and vegetables of the day	
Lightly Cooked Esthwaite Butterfly Trout	£13.95	Pan Fried Fellbred Sirloin Steak	£22.95
With a nutmeg butter, seasonal vegetables and new potatoes		With tomato and mushroom, served with either New Potatoes, French Fries, Salad, Rice or Baked Potato	
Beer Battered Fylde Coast Haddock	£14.25	Add a Sauce	£2.95
Finished with chunky chips, garden peas and homemade tartare sauce		Creamy Stilton & Mushrooms, Traditional Mixed Peppercorn, Red Wine & Onion Gravy	
Smoked Haddock, Prawn & Lemon Risotto	£13.95	Kirkstone Bake	£13.25
Made with basmati rice, cream, egg yolks, and parmesan		Prime fellbred Cumbrian minced beef slowly cooked in a thick gravy with leeks, carrots and onions, topped with buttered mashed potato, served with piccalilli, braised red cabbage, bread and a small gravy boat	
Homemade Fish Pie	£14.25	Slow Braised Cumbrian Fellbred Beefsteak	£12.95
Topped with fresh parmesan, served with a pot of savoury mixed greens		In a Hawkshead beer gravy, with onions, and mushrooms, served with a buttered herb mash and mixed greens	
Chicken, Ham & Leek Hot Pot	£13.95	Mexican Style Beef & Three Bean Chilli	£12.95
Bound in a creamy sauce topped with thinly sliced sauté potatoes and served with tender stem broccoli		Finished with tomatoes, peppers, onions, cumin, a hint of paprika and served with turmeric rice, guacamole dip and warm flat bread	
Homemade Lasagne	£13.95	Local Cumberland Sausage	£13.25
Slowly baked in a rich tomato sauce with a parmesan crust dressed leaves and garlic bread		Served with a buttery mash and onion gravy	
Cumbrian Farmhouse Chicken	£14.25	Grilled Gammon	£12.95
Flavoured with herbs, garlic and orange, served with bacon and chipolata olive, roast potatoes, savoury stuffing, a rich pan gravy and vegetables of the day		With black pepper, two fried eggs or pineapple slices, garden peas and chunky chips	
Chicken Burger	£12.95	Penne Pasta Quills	£12.25
Pan fried garlic chicken fillet served on mixed green leaves, sweet brioche bun, sweet potato fries and garlic mayo dip		Slow cooked in a creamy stilton and field mushroom sauce, topped with a parmesan crisp	
Homemade Cumberland Beefburger	£13.95	Tandoori Mixed Vegetable Curry	£12.25
With red onion, herbs, soy sauce, pan fried, served on a toasted brioche bun with dressed leaves, chutney, gherkins and French Fries		With baked turmeric rice, mini naan, lime pickle and natural yoghurt	
Add bacon rasher, cheddar or blue cheese	£1.50		

DESSERTS

Apple, Raspberry & Cinnamon Crumble	£6.25	Locally Produced Cheese	£10.00
Served with a churn of piping hot Devonshire cream custard		Kendal Creamy, Smokey Westmorland, Blacksticks Blue, biscuits, celery and grapes	
Chocolate & Orange Pannacotta	£6.00	Traditional English Cheese Board	£7.25
With Rossini curls and cream		Traditional Mature White Cheddar, Blue Veined Stilton, Red Leicester, biscuits, celery and grapes	
Brandy, Chocolate & Double Cream Syllabub	£6.00	English Lakes Dairy Ice Cream	
Finished with an Amoretti biscuit crumble		Strawberry, Chocolate, Vanilla, Toffee and Raspberry Ripple - finished with a wafer and Rossini stick	
Red Forest Berry Eton Mess	£6.00	1 Scoop	£2.40
Daves' Home Baked Sticky Toffee Pudding	£6.50	2 Scoops	£3.60
With a mini churn of custard or cream		3 Scoops	£4.75
Bread & Butter Pudding	£6.50	Fresh Fruit Salad Bowl	£5.95
With a mini churn of custard or cream		Finished with berries, cream and mint	