



NO. 1 LAKE ROAD



DINNER MENU

ALCOCK TARN

Two Courses £27.50 per person Three Courses £35.50 per person

Tomato and Basil Soup

With a green pesto cream (GF) (V)

Chicken, Ham and Red Lentil Broth

Garnished with parsley (GF)

Parmesan Cheese Beignets

Served with a garlic, cream and mustard sauce.

Smoked Trout and Mackerel Pate

Finished with a horseradish and lemon cream, mixed leaves and toasted fennel bread (GF)

Duet of Melon Fans

With seasonal sorbet and raspberry drizzle (GF)(V)

Roasted Cod Fillet

Served on a creamy mashed potato, sugar snaps, garden peas and a mature cheddar sauce (GF)

Beer Battered Haddock

Served with chunky chips, garden peas and tartare sauce

Slow Cooked Barnsley Chop

Minted new potatoes, caramelised red cabbage, roasted root vegetables and gravy (GF)

Cumbrian Fellbred Beef Casserole

In a Grasmere Ale gravy, finished with mushrooms, onions, new potatoes, herb dumplings, carrots and parsnips

Roasted Lakeland Farmhouse Chicken

With chipolata bacon roll, stuffing, gravy, roast potatoes, new potatoes, carrots and parsnips (GF)

Harissa and Mixed Bean Chilli

With turmeric rice and a hint of cummin, paprika, tomatoes, soya based yoghurt and taco shell (V)

Home Cooked Ham and Beef Pastrami Salad

With chutney, served with a tossed salad of rocket, mixed leaves, cherry tomatoes, cucumber, red onion, olives, peppers, boiled eggs and a sweet balsamic dressing (GF)

Please ask a member of the team for the Chefs' Dish of the Day

Home Made Sticky Toffee Pudding

With cream and a hot sticky sauce

Strawberry and Vanilla Apricot Meringue

With sweet cream and a mango drizzle (GF)

English Lakes Ice Cream Selection

Chocolate, vanilla, strawberry (GF)

Fresh Fruit Salad

With cream or ice cream (V) (GF)

Cheese Selection

Blacksticks blue and tasty Lancashire cheese, with biscuits, grapes, celery, & chutney (GF)

Please ask a member of the team for the Chefs' Dessert of the Day