

LUNCH BY THE LAKESIDE

Please inform us of any allergy or dietary requirements so we may assist you.

CONSERVATORY & TERRACE

Served 12 noon - 4.00pm

Herdwick Lamb Burger Brioché bun with red onion marmalade and triple cooked chips	£15	Sandwich & Chips • Roast chicken and avocado with wholegrain mustard mayonnaise • Honey roast Cumbrian ham and piccalilli • Free range egg mayonnaise and watercress • Tasty Lancashire cheese with green tomato chutney • Inverawe hot smoked salmon with chive crème fraîche	£13
Charred Sourdough Mushroom and truffle duxelle, poached egg, avocado and rocket	£14		
Smoked Haddock Scotch Egg Puffed rice, curried mayonnaise and mesclun lettuce	£14		
Cod & Chips Hawkshead beer battered cod and triple cooked chips with mushy peas and tartar sauce	£16	Mixed Lakeside Platter per person	£16
Caesar Salad Cos lettuce, soft boiled egg, croutons, parmesan cheese, caesar dressing • Add smoked chicken £3 • Add hot smoked salmon £3	£13	• Meat: honey roast ham, chorizo, pastrami and smoked chicken • Fish: smoked trout, smoked salmon, roll mop herring and smoked mackerel • Vegetable: a mixture of chargrilled and pickled vegetables • Cheese: Comte, Lancashire tasty and Beauvale blue <i>All platters are served with potato salad, Taleggio cheese and chutney</i>	
Pan-fried Scottish Salmon Mesclun lettuce, balsamic onions, apple, raddish	£18	Hand Cut Chips	£4
Lakeside Club Sandwich Roast chicken, fried egg, smoked bacon and gem lettuce served with hand cut chips and side salad	£16	House Salad	£3
Vegetarian Club Sandwich Hummus, halloumi, gem lettuce and courgette served with hand cut chips and side salad	£15	Coleslaw	£3
		Seasonal Vegetables	£4
		DESSERTS	
		Sticky Toffee Pudding	£6
		Bakewell Tart	£4
		Madagascan Vanilla Cheesecake	£6

SEASONAL LUNCH

Served 12.30pm - 2.30pm

2 courses £25 / 3 courses £29

STARTERS

Soup of the Day

Selection of organic breads

Cheese Soufflé

Tomato jam

Heritage Tomato Salad

Ewes curd, salt and sour cucumber, sorrel granita

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MAINS

Nicoise Risotto

Black olive, fine beans, tomato

Cornish Seabass

English asparagus, pancetta, pea puree, anya potatoes

Goosnargh Confit Duck Leg

Lima bean, chorizo, red pepper, marjoram

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DESSERTS

Madagascan Vanilla Cheesecake

Philibon mango, butter oat biscuit, mango sorbet

Sticky Toffee Pudding

Almond crumble and vanilla ice cream

Vanilla Panna Cotta

cherry compote, gingerbread

Please Note: Dishes may change daily