

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	£16	Sandwiches	£14
Charred Sourdough Mushroom and truffle duxelle, poached egg, avocado and rocket	£13	<ul style="list-style-type: none">• 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	
Smoked Haddock Scotch Egg Puffed rice, curried mayonnaise and mesclun lettuce	£14	<i>All served with triple cooked chips, coleslaw and side salad</i>	
Cod & Chips Hawkshead beer battered cod and triple cooked chips with mushy peas and tartar sauce	£17	Mixed Lakeside Platter	per person £16
Caesar Salad Gem lettuce, soft boiled egg, croutons, parmesan cheese, Caesar dressing <ul style="list-style-type: none">• Add smoked chicken £3• Add hot smoked salmon £3	£13	<ul style="list-style-type: none">• 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	
Pan-fried Scottish Salmon Mesclun lettuce, balsamic onions, apple, radish	£18	<i>All served with potato salad, Taleggio cheese and chutney</i>	
Lakeside Club Sandwich Roast chicken, fried egg, smoked bacon and gem lettuce served with triple cooked chips and side salad	£16	Triple Cooked Chips	£4
Vegetarian Club Sandwich Hummus, halloumi, gem lettuce and courgette served with triple cooked chips and side salad	£15	House Salad	£4
		Coleslaw	£3
		Seasonal Vegetables	£4
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		DESSERTS	£7
		Sticky Toffee Pudding	
		Baked Egg Custard Tart	
		Vanilla Panna Cotta	

SEASONAL LUNCH

Served 12.30pm - 2.30pm

2 courses £25 / 3 courses £29

STARTERS

Soup of the Day

Selection of organic breads

Ham Hock Terrine

Black garlic pickle, brioché

Mackerel soured in Soy & Ginger

Smoked red pepper, compressed cucumber, crème fraîche

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MAINS

Butternut Squash Risotto

Roasted pumpkin, sage, gremolata, chargrilled halloumi, baby ceps

Market Fish of the Day

Buttered new potatoes, Pickering watercress, hollandaise sauce

Truffle Poached Chicken

Pancetta, haricot beans, pomme purée, tarragon oil, crispy skin

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DESSERTS

Baked Egg Custard Tart

Poached rhubarb, gingerbread, mascarpone cream

Sticky Toffee Pudding

Vanilla ice cream, cinder toffee, toffee sauce

Vanilla Panna Cotta

Rum baba, burnt orange gel, toasted buckwheat

Please Note: Dishes may change daily