



LODORE FALLS

HOTEL & SPA

★★★★★

BAR, LOUNGE & CONSERVATORY MENU

If you are sitting outside please make a note of your table number and order and pay at the bar

Allergies & Intolerances: before you order please speak to a member of staff if you would like to know about our ingredients.

All Day Treats

10am – 5pm

PASTEL DE NATA £4.25

Portuguese egg custard tart

FRUIT OR PLAIN SCONE £4.50

butter, clotted cream, Wild & Fruitful strawberry jam

TOASTED TEA CAKE £4

local butter, Wild & Fruitful strawberry jam

Soup of the Day & Classic Sandwiches

12pm – 4:30pm

All sandwiches are served on white or malted brown bread with Lodore side salad, coleslaw & crisps

SOUP OF THE DAY £6.50

bread & salted butter

SMOKED SALMON £9.70

lime cream cheese, pickled cucumber

HONEY ROASTED CUMBRIAN HAM £9.20

Wild & Fruitful chutney

PARK HOUSE ORGANIC CHEDDAR CHEESE & PICKLE (V) £9.10

ATLANTIC PRAWN WITH FRESH AVOCADO £9.90

bound in whisky Marie Rose sauce

TUNA MAYONNAISE £9.40

CORONATION CHICKEN £9.70

light curry spiced mayonnaise,
golden raisins, baby gem

+ add a cup of soup to any sandwich for £3

Deli Sandwiches

12pm – 4:30pm

All sandwiches are served with Lodore side salad, coleslaw & crisps

CHIP SHOP BAP £13

crispy haddock battered in Jennings real ale, tartar sauce, mushy peas, chunky chips, Lovingly Artisan ciabatta

LODORE CLUB SANDWICH £13.95

triple-layer sandwich with chicken in mayonnaise, warm streaky bacon, tomato, gem lettuce, free range egg, on toasted farmhouse white or multigrain bread

AGED SIRLOIN STEAK SANDWICH £15.50

confit onion marmalade, watercress, Lovingly Artisan ciabatta

VEGAN MUFFALETTA (VG) £10

vegan cheese, grilled courgettes, crispy onions, coriander, olives, rocket, roasted red peppers in a Sicilian sesame roll

GRILLED CHICKEN GYROS £10

black olives, feta, red onions, vine tomatoes, cucumber, sour cream & Greek yogurt dressing, watercress, flat bread

WE RECOMMEND: THE FLAESKESTEG SANDWICH £10.50

a Danish sandwich, traditionally served at Christmas, but good enough to enjoy at any time of the year!

warm roast pork slices with crispy crackling, braised red cabbage, sliced pickle cucumber, mustard, mayonnaise, iceberg lettuce, lightly toasted seeded white roll



Sourdough Pizza

12pm - 4:30pm

Thin crust 12-inch sourdough base topped with a homemade, aromatic tomato & oregano sauce & fresh mozzarella before being baked in our pizza oven

MARGHERITA (VG available on request) £15.50

Italian mozzarella, basil

PEPPERONI £17.50

pepperoni, red onion, mozzarella

CAJUN CHICKEN & SWEETCORN £17.50

tomato & oregano sauce, mozzarella

VEGAN BBQ HAWAIIAN (VG) £16.50

sweet pineapple, savoury BBQ sauce, creamy cashew cheese

Mains

12pm – 2:30pm

Small Plates

£5 EACH / 3 FOR £13.50 / 4 FOR £17.50

CHUNKY CHIPS

SKINNY FRIES, PARMESAN

STICKY HONEY & WHOLEGRAIN MUSTARD MINI CUMBERLAND SAUSAGE

HOT & SPICY MARINATED CHICKEN WINGS

BEETROOT FALAFEL BITES (VG)

sweet falafels with chickpeas, beetroot, & lively spices, sweet chilli

MARINATED 'SILVER & GREEN' MIXED OLIVES

GARLIC & WATERCRESS HUMMUS, PUMPKIN SEEDS WITH RUSTIC BREAD (VG)

Mains

12pm – 2:30pm

Large Plates

LODORE CHEESE BURGER £19

100% Lakeland 8oz beef patty, onion & bacon jam, Monterey Jack cheese, baby gem, tomato, onion rings, skin-on fries, toasted crystal beer bun

REAL ALE BATTERED FISH & CHIPS £18

responsibly sourced haddock, chunky chips, minty mushy peas, tartar sauce, lemon wedge

SHELLFISH TORTELLINI £29

bisque sauce, fine herbs, aged parmesan

CAESAR SALAD £13

romaine lettuce, croutons, egg, anchovies, aged parmesan cheese, black pepper
(add grilled chicken for an extra £6.50)

Vegan Dishes

12pm – 2:30pm

DUKKHA, CHILLI & LENTIL BURGER £20

courgette 'slaw, caramelised chilli & rum jam, hummus, pretzel bun, skinny fries

BEETROOT FALAFEL BITES £13.50

falafels with chickpeas, beetroot, & spices, trio of dips; sweet chilli, garlic mayonnaise, mint yogurt, skinny fries, dressed baby gem

ROASTED PEPPER TOMATO LINGUINE £19

basil pesto, vegan cheese

VEGAN MUFFALETTA (VG) £10

coriander, olives, vegan cheese, grilled courgettes, crispy onions, rocket, roasted red peppers

VEGAN BBQ HAWAIIAN (VG) £16.50

sweet pineapple, savoury BBQ sauce, creamy cashew cheese

Puddings

12pm – 4:30pm

STICKY TOFFEE PUDDING (GF available) £8.55

butterscotch sauce, vanilla ice cream

CHOCOLATE TRUFFLE TART (VG) £8.50

raspberry sorbet, poached raspberries

SPICED POACHED PEAR CRUMBLE £10

pear poached in spiced cider & white wine, oat crumble, vanilla custard

THREE HILLS GELATO SELECTION £7.50

100% natural & Cumbrian made gelato

Your server will reveal today's flavours on request

SELECTION OF 3 NORTHERN FARMHOUSE CHEESES £12

savoury biscuits, grapes, celery, Wild & Fruitful chutney

Hot Beverages

POT OF FRESHLY BREWED FILTER COFFEE £3.75

decaffeinated option available

CAPPUCCINO £4.75

AMERICANO £4.75

FLAT WHITE £4.75

LATTE £4.75

ESPRESSO

SINGLE £3.15 DOUBLE £4.75

POT OF ENGLISH BREAKFAST TEA £3.75

decaffeinated option available

TWININGS SPECIALITY TEA £3.50

Earl Grey, Darjeeling, Assam, Red bush (Rooibos), peppermint, chamomile, mixed berries, green tea

LUXURY HOT CHOCOLATE £4.75

served with marshmallows, whipped cream



AFTERNOON TEA

Indulge in a quintessential afternoon tea in charming surroundings. Tuck into delicately prepared finger sandwiches, homemade scones with preserves, sweet pastisseries and delightful cakes with freshly brewed tea and coffee.

SERVED DAILY IN THE RESTAURANT FROM 12PM-4:30PM

To book call **017687 77285** or see reception

*picture shown is for example purpose only. Actual afternoon tea may vary due to seasonality.