

Welcome to the Lake View Restaurant, on behalf of the team at Inn on the Lake Hotel,  
we really hope you have a lovely meal.

For guests joining us with dinner included,  
please note you have an allocation of £42.00 per person to spend.

## STARTERS

ROAST WINTER ONION VELOUTÉ (GF, VG) £9  
puffed rice, smoked paprika oil

SALT COD KORMA £12  
onion bhaji, mint pickle, mango, bombay potatoes

BREAST OF WOOD PIGEON £12  
beetroot 'slaw, blackberry, toasted yeast crumb

MULLED WINE POACHED PEAR (V) £10  
stilton toastie, hazelnut, raspberry caramel

RILLETTE OF CUMBRIAN PORK (GF) £11  
smoked apple purée, raisin, capers, pickled shallots

BUTTERMILK FRIED MUSSELS £12  
squash & apple chowder, cashew nuts, sourdough bread

CRISPY FRIED CALAMARI £10  
carrot & coriander salad, honey, soy, sesame

CHICKEN LIVER PARFAIT £10  
caramelised onion jam, duck fat fried brioche

BAKED WINTER BUTTERNUT SQUASH (VG, GF) £10  
kale, toasted seeds, maple syrup dressing



## MAINS

ROASTED 'CARTMEL VALLEY' VENISON (GF) £30  
choucroute, pine oil, crispy kale, bitter chocolate sauce, fondant potatoes

PLAICE (GF) £29  
ibérico lardon, roast chicken reduction, king oyster mushroom, roasted root vegetables

SALT BAKED PARSNIP (VG) £22  
carrot samosa, chickpea dahl, dukkha

PORK BELLY £22  
salt baked turnips, caramelised apple, puffed rind, loaded potato

SAGE ROAST BEETROOT (V) £22  
sesame, goats cheese, compressed apple, burnt sherry

SEABASS (GF) £22  
braised spicy lentils, apricot jam, shallots cooked in caramel, fennel pollen

SLOW COOKED STICKY BEEF CHEEK £29  
salt baked parsnip, wild mushrooms, bearnaise sauce, crispy onions, creamed potato

8OZ FLAT IRON STEAK (GF) £29  
confit tomato, mushroom fricassee, beef fat chips, peppercorn sauce

TAGLIATELLE OF PRAWNS & SMOKED SALMON £28  
chilli & garlic emulsion, dressed rocket

ROAST CHICKEN BREAST (GF) £22  
enoki, puree & crispy celeriac, creamed potato

## SIDES

£5.50 EACH

BABY POTATOES IN SAGE BUTTER (GF)

BEEF FAT CHIPS (GF)

SKIN-ON FRIES (GF)

SAUTÉED GREENS & ALMONDS (GF)



## DESSERTS & CHEESE

STICKY TOFFEE PUDDING £10 (GF available)  
muscovado mousseline, toffee crisp, vanilla bean ice cream

ENGLISH PLUM £10  
thyme poached plums, sugared almonds, pistachio micro sponge, damson sorbet

LIQUORICE & BRAMBLES £11  
bramble jam, liquorice sponge, molasses sugar, set butternut squash custard

WALNUT CRÈME CARAMEL (V, GF) £10  
compressed pear, noisette crumb, pear sorbet

MOCHA MOUSSE & ORANGE (GF) £12  
white chocolate, coffee, burnt orange, roast chocolate, orange sherbet

APPLE & APRICOT CRUMBLE (VG) £10  
custard, caramel ice cream

THREE HILLS GELATO SELECTION (VG, GF) £8.75  
100% natural and Cumbrian made gelato  
Your server will reveal today's flavours on request

CUMBRIAN CHEESE £14 FOR 3 // £17 FOR 5  
poached grapes, malt loaf, lavosh cracker, chutney

Crook Blue: Dewlay Creamery, Lancashire  
pasteurised cow's milk, creamy with a great blue kick

Tovey: Thornby Moor Dairy, Cumbria  
unpasteurised goat's cheese that has a full earthy flavour with  
a strong final acidity and semi-soft ripening texture

Kendal Creamy: Sandham's Dairy, Lancashire  
pasteurised cow's milk, moist, crumbly and rich with a background tang

Burland Bloom: Butlers Cheese, Lancashire  
pasteurised cow's milk, buttery in taste and tone with a  
pale delicate rind much like a traditional French brie

Blue Whinnow: Thornby Moor Dairy, Cumbria  
unpasteurised cow's milk, firm buttery blue with bags of  
earthy savoury flavour finishing with a fantastic long lasting blue tang