

STARTERS

Soup of the Day

Chef's homemade soup served with crusty bread & butter — 5.95

Baked Camembert

Topped with chilli, honey and panko crumb, served with crusty bread and celery — 8.95

CHEF'S FAVOURITE

Smoked Mackerel Pâté

Served with granary toast, crispy shallots and watercress — 6.95

Ribs & Slaw

Sticky barbecue ribs with kohlrabi slaw and a smoked paprika mayo — 7.95

Popcorn Cauliflower

Lightly spiced and served with our smoked garlic mayonnaise — 5.95

Homemade Pork Scratchings

Served with apple and thyme dip — 4.95

SANDWICHES

All 9.95

Served on ciabatta bread with salad garnish and homemade coleslaw. Available Monday to Saturday until 5pm

Bacon, Lettuce & Tomato

With mayonnaise

Honey & Mustard Glazed Ham

With mixed leaves and grain mustard mayonnaise

GUEST FAVOURITE

Hot Roast of the Day

With pan gravy. *Ask for today's variety*

Mature Cumbrian Cheddar

With a roast tomato chutney and mixed leaves

Grilled Halloumi

With rocket and chilli jam

Add a portion of skin-on fries for 2.50 or triple-cooked chips for 3.50

MAINS

Steak Ramen

Egg noodles, mooli, kohlrabi, carrot and cabbage in a homemade dashi stock with a boiled egg, topped with sliced rare steak and toasted sesame seeds — 19.95

Fish & Chips

Traditional hand-battered fish with triple-cooked chips, charred lemon, mushy peas and homemade tartare sauce — 16.95

Steak & Ale Pie

Homemade steak and ale pie served with creamy mashed potato and seasonal vegetables — 16.95

Pan-Fried Sea Bass

Served with stir fried vegetables, crispy potatoes and a herb butter sauce — 17.95

CHEF'S FAVOURITE

Blue Cheese Soufflé

Double-baked *Garstang Blue* cheese soufflé, served with pickled grapes and a walnut and chicory salad, dressed with a honey & mustard vinaigrette — 16.95

Scampi & Chips

Breaded whole tail scampi with triple-cooked chips, mushy peas, charred lemon, watercress and homemade tartare sauce — 15.95

Peppercorn Chicken

Served with crispy black pudding, creamy mashed potato and seasonal vegetables — 16.95

Green Thai Curry

Served with jasmine rice, mango chilli chutney and garlic flatbread

Chicken — 17.95 Vegetable — 15.95

Roasted Red Pepper Linguine

With sun-dried tomatoes, tarragon and lemon, topped with Parmesan — 15.95

LOADED FRIES

All 5.95

American

Caramelised onions, BBQ sauce and crispy bacon

Mexican

Jalapeños, smoked cheese and coriander

North African

Harissa, tomato, soured cream and chives

THE GRILL

8oz Rump Steak

Cooked to your liking and served with triple-cooked chips, roast plum tomato, watercress and grilled mushroom — 23.95

PUB CLASSIC

8oz Ribeye Steak

Cooked to your liking and served with triple-cooked chips, roast plum tomato, watercress and grilled mushroom — 25.95

The Ambleside Inn Burger

Double stacked four-ounce patties with mature Cumbrian cheddar, lettuce, tomato, red onion and pickles in a sourdough bun. Served with skin-on fries — 15.95

Korean Style Chicken Burger

Buttermilk chicken in our own unique crispy coating with kimchi slaw, Korean-style chilli sauce and gem lettuce in a sourdough bun. Served with skin-on fries — 15.95

Portobello Mushroom & Halloumi Burger

Herb stuffed mushroom, grilled halloumi, smoked paprika mayonnaise and rocket in a sourdough bun. Served with skin-on fries — 15.95

Open Steak Sandwich

8oz steak served on toasted sourdough with chimichurri, portobello mushroom and crispy shallots, served with triple-cooked chips — 22.95

Add Peppercorn or Blue Cheese Sauce — 3.00

SIDES

Twice-Cooked Chips — 4.95

Onion Rings — 2.95

Skin-on Fries — 3.95

Root Vegetable Crisps — 2.95

Buttered Greens — 2.95

Dressed Side Salad — 2.95

Garlic Ciabatta — 3.95

Cheesy Garlic Ciabatta — 4.95

Kohlrabi Coleslaw — 2.95

DESSERTS

Lemon Parfait

With filo shards, meringue pieces and lemon balm — 5.95

Rhubarb & Custard

Vanilla custard tart with marinated rhubarb and rhubarb sorbet — 5.95

Summer Fruits Cambridge Burnt Cream

Served with our homemade black pepper shortbread — 5.95

Northern Cheeseboard

Selection of four cheeses from the North of England served with homemade chutney, grapes, celery and oatcakes — 9.95 To share — 16.95

CHEF'S FAVOURITE

Hot Chocolate Fondant

Baked to order. Melt in the middle fondant, served with cinder toffee & chocolate sauce ice cream — 6.95

Raspberry Crush Sundae

Fresh raspberries, crushed meringues, raspberry ripple ice cream and whipped cream — 4.95

Luxury English Lakes Ice Creams

Choose from double jersey, crushed strawberry, death by chocolate, mint choc chip, cinder toffee & chocolate, raspberry ripple, rhubarb sorbet *or* apple sorbet
Two Scoops — 3.95 Three Scoops — 4.95

CHILDREN'S

Fish & Chips

Served with garden peas — 6.95

Red Pepper & Tomato Pasta

Linguine in a red pepper, tomato and lemon sauce with Parmesan cheese — 6.95

GUEST FAVOURITE

Steak Dinner

4oz rump steak cooked as requested, served with garlic butter, chips, roast tomato and garden peas — 8.95

Cheeseburger

Served with skin-on fries — 6.95

Chicken Bites

Served with chips and baked beans — 6.95

SUNDAYS

Served Midday to 5pm (subject to availability) every Sunday

Roast Beef

With celeriac and horseradish purée — 16.95

Chicken Supreme

With sage & onion stuffing — 16.95

Roast Pork

With crackling and an apple & thyme purée — 16.95

Squash Wellington

Roasted squash, quinoa and spinach Wellington — 15.95

Children's Roast

Choose from roast chicken, beef or pork — 9.95

All served with crispy garlic & thyme roast potatoes, seasonal vegetables, carrot & swede mash, our famous Yorkshire puddings and a rich gravy

BREAKFAST

Served from 7.30am until 10.30am

Full English

Bacon, sausage, egg, hash brown, tomato, mushroom, baked beans and black pudding, with a round of toast — 10.95

Full Vegetarian

Plant-based sausage, tomato, egg, hash brown, mushroom, tomato and baked beans, with a round of toast — 10.95

Breakfast Sandwich

Choose two items from the Full English or Veggie — 5.50

POPULAR

Eggs Benedict

Poached eggs and ham on a toasted English muffin with a rich hollandaise sauce — 9.95

Porridge

With sugar, honey *or* jam — 3.95

Toast & Preserves

White *or* brown toast served with butter and jam *or* marmalade — 2.95

Cereal

Choose from a wide selection of cereals — 2.50



Scan here for all allergy and dietary information, or speak to a member of our team



THE AMBLESIDE INN

WHITE

125ml 175ml 250ml Bottle

Fontana Trebbiano 3.95 4.95 6.95 19.95
Italy — Easy drinking white wine with flavours of ripe lemons and limes; a soft aromatic finish.

OUR FAVOURITE

Lodez Chardonnay 4.95 5.95 7.95 22.95
France — Easy drinking style of Chardonnay from the South of France. Ripe peaches, lemon peel and a light hint of vanilla oak.

Canyon Road Pinot Grigio 4.95 5.95 7.95 22.95
USA — Medium-bodied wine with hints of green apple, citrus, white peach and floral blossom. Crisp, with a refreshing and revitalizing finish.

Akau Marlborough Sauvignon Blanc 5.25 7.25 9.25 27.95
New Zealand — Lots of fresh pink grapefruit with citrus fruits, subtle passion fruit and baked pineapples. Very moreish, perfectly balanced.

Picpoul De Pinet 29.95
France — Bright mouth watering flavours of mandarins, pink grapefruits and fresh lime combine to make this new favourite a crowd pleasing wine to enjoy.

Olivier Tricon Chablis 39.95
France — Bright, elegant crisp minerality and refreshing citrus-like acidity. Beautifully balanced, this is benchmark Chablis.

ROSÉ

125ml 175ml 250ml Bottle

Canyon Road White Zinfandel 4.95 5.95 7.95 22.95
USA — This wine is light-bodied with hints of strawberry, cherry, and watermelon flavours and a smooth crisp finish.

OUR FAVOURITE

Principato Pinot Grigio Blush 5.25 5.95 8.45 24.95
Italy — Appealing strawberry and white peach fruit characters leading to a crisp off-dry finish.

SPARKLING

125ml Bottle

Chio Prosecco 5.50 31.95
Italy — Refreshing and crisp, this wine is fantastic on its own or enjoy with some olives and cured meats.

Ayala Brut Majeur Champagne 49.95
France — Light gold in colour, with a delicate mousse. The nose unveils expressive notes of citrus, florals and white fruits. Ayala has been owned by Bollinger since 2005 and has grown up to be the chic little sister.

Ayala Pink Champagne 54.95
France — Delicate and tangy, light, frothy mousse. Ayala is one of the only large houses to produce a Chardonnay dominated Rosé. This wine therefore displays characteristics of grapefruit and blood orange with a lip-smackingly dry finish.

RED

125ml 175ml 250ml Bottle

Fontana Sangiovese 3.95 4.95 6.95 19.95
Italy — Light bodied style of red wine with flavours of ripe cranberries, tart cherries and subtle tannins.

La Cour des Dames Syrah 4.95 5.95 7.95 22.95
France — Aromas of wild berry fruits of raspberries, gooseberries, blackcurrants, spices, cinnamon and a touch of mint. Very rich and fat on the palate with a long, silky finish.

OUR FAVOURITE

Canyon Road Merlot 4.95 5.95 7.95 22.95
USA — With a soft and elegant mouth-feel, this wine has deep flavours of rich cherries and jammy blackberries, with hints of vanilla and spice.

Rothschild Cabernet Sauvignon 5.25 7.25 9.25 27.95
France — A rich nose of ripe blackcurrants and black cherry. Full-bodied yet soft and very easy going. Blackberry fruits linger on the palate, whilst soft tannins enable easy drinking. This wine is uncomplicated and makes the perfect pop and pour.

7 Fires Malbec 29.95
Argentina — The wine is deep ruby with youthful violet hues with intense aromas of mulberry and blackberry, cherry and a slight herbaceous hint on the nose. Rich, ripe and full, firm tannins and mouth-filling sweet dark fruit on the palate with a good clean finish and touches of vanilla oak.

Contea di Castiglione Barolo 44.95
Italy — A complex nose of plum, mulberry, ripe strawberry and brown spice with delicate floral and violet notes. Tannins are firm with plump fruit and a round silky texture, giving a good lengthy finish.

SPRITZ

8.95 EACH

Pink Gin Fizz
Pink gin, Strawberry, Prosecco

Aperol Spritz
Aperol, Prosecco, Soda

OUR FAVOURITE

Limoncello Spritz
Limoncello, Prosecco, Soda

Bakewell Bellini
Amaretto, Cherry, Prosecco

Ginger Rum Fizz
Spiced Rum, Ginger, Soda

COCKTAILS

8.95 EACH

Cherry Gin Sling
Cherry Gin, Cherry, Cointreau, Bitters, Lemon, Soda

Pineapple Rum Punch
Pineapple Rum, Coconut, Orange Juice, Lime

Cucumber & Elderflower Collins
Hendricks Gin, Elderflower Gin, Lemon, Lemonade

Vanilla White Russian
Vanilla Vodka, Kahlua, Milk, Chocolate

Raspberry & Passion Fruit Daisy
Raspberry Vodka, Passion Fruit, Orange Juice, Grenadine

HOT DRINKS

Teas and coffees all supplied by Ringtons

Espresso
The espresso is the foundation and the most important part to every espresso based drink — 2.95

Americano
An americano is hot water with an espresso shot extracted on top of the hot water — 3.35

Café Latte
A café latte, or “latte” for short, is an espresso-based drink with steamed milk and micro-foam added to the coffee — 3.35
Add caramel, gingerbread or vanilla syrup — 55p

Cappuccino
A cappuccino is similar to a latte. However a cappuccino has more foam, is topped with chocolate powder and made in a cup rather than a glass tumbler — 3.65

Flat White
A flat white is primarily the same as a cappuccino but without foam or chocolate on top — 3.65

Mocha
Espresso and chocolate, topped with foamed milk and chocolate sprinkles — 3.95

Hot Chocolate
A delicious and luxurious chocolate drink for a special treat, as it comes, or with all of the trimmings — 4.50

Ringtons Fairtrade English Breakfast Tea
A refreshing blend of black tea from Assam and Kenya — 3.35

Herbal Teas
Green Tea; Camomile; Peppermint; Lemon, Ginger & Ginseng; Earl Grey; Green Tea with Citrus; Berry & Elderflower — 3.65

Add a slice of homemade cake to any hot drink for just 3.00, or shortbread biscuit for 1.00

Liqueur Coffee
Irish, with *Jameson Irish Whiskey*; Italian Classico, with *Amaretto*; or Irish Cream, with *Baileys*

WALK-INN BREAKS

Put your best foot forward this summer with our fantastic Walk-Inn Breaks! Enjoy a two night bed & breakfast stay at one of our award-winning inns across the North with loads of amazing extras included.

Offer available until 31st October 2021. Visit our website for more details



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