

DINING

Eat, Drink, Sleep... Explore

STARTERS

Soup of the Day

Chef's homemade soup served with crusty bread & butter — 6.00

Smoked Duck

Roast walnut and Garstang blue salad with celeriac, mouli and a beetroot sorbet — 9.00

THE INN COLLECTION GROUP FAVOURITE

Grilled Black Pudding

Doreen black pudding and crispy bacon lardons topped with a poached hen's egg, finished with a creamy green peppercorn & brandy sauce — 7.50

Roasted Squash, Spinach & Goat's Cheese Croquettes

Served with candied beets, chestnuts, a micro-herb salad and redcurrant sauce — 7.00

Chorizo & Chive Scotch Egg

Served with a saffron aioli and a rocket and red onion salad — 8.00

Potted Crab & Crayfish

Potted crab meat and crayfish tails with shallots, chilli and fresh herbs, served with sourdough toast, baby gem lettuce and cherry tomatoes — 9.00

Wild Mushroom & Truffle Terrine

Wild mushroom, truffle, wild garlic, pistachio and thyme terrine, served with bruschetta, pickled baby onion, fennel and mixed leaf salad — 7.00

Harissa Coated Potato Skins

Served with garlic mayonnaise and watercress — 6.00



MAINS

Wild Mushroom & Truffle Risotto

Served with cold pressed rapeseed oil and watercress — 13.00

Fish Pie

Salmon, smoked haddock, white fish and king prawns in a creamy sauce topped with mashed potato, gruyère cheese and chives served with green bean fritters — 15.00

Goan Style Curry

Served with rice, chutney and flatbread — 16.00

THE INN COLLECTION GROUP FAVOURITE

Braised Shin of Beef

Slowly braised in our rich beef stock and roasted to finish, served with beef gravy, creamy mashed potato and caramelised shallots — 18.00

Scampi & Chips

Breaded wholetail scampi with triple-cooked chips, mushy peas, charred lemon, watercress and homemade tartare sauce — 14.00

Spinach & Ricotta Tortellini

With roasted pumpkin, brown butter and sage — 14.00

Fish & Chips

Traditional hand-battered fish with triple-cooked chips, charred lemon, mushy peas and homemade tartare sauce — 15.00

Slow Roast Brisket

With chantenay carrots, chestnut mushrooms and baby onions served with creamed potatoes and a rich red wine gravy — 19.00

FAMOUS FOR

Steak & Ale Pie

Homemade steak and ale pie served with creamy mashed potato and seasonal vegetables — 15.00

The Ambleside Inn Burger

Double stacked four-ounce patties with mature Cumbrian cheddar, lettuce, tomato, red onion and pickles in a brioche bun. Served with skin-on skinny fries — 16.00

Korean Style Chicken Burger

Buttermilk chicken in our own unique crispy coating with kimchi slaw, Korean-style chilli sauce and gem lettuce, in a brioche bun, served with skin-on skinny fries — 16.00

Chickpea, Corn & Spinach Burger

Chickpea, corn and spinach burger in a toasted ciabatta bun with tomato, gem lettuce and a spiced onion chutney. Served with skin-on skinny fries and soured cream — 13.00



THE GRILL

8oz Rump Steak

Cooked to your liking and served with triple-cooked chips, roast plum tomato, watercress and grilled mushroom — 23.00

8oz Ribeye Steak

Cooked to your liking and served with triple-cooked chips, roast plum tomato, watercress and grilled mushroom — 28.00

Add Peppercorn or Blue Cheese Sauce — 3.00

10oz Gammon Steak

Served with pineapple salsa, fried hen's egg, chips and tomato — 15.00



SIDES

Twice-Cooked Chips — 5.00

Onion Rings — 3.00

Skin-on Fries — 4.00

Buttered Greens — 3.00

Dressed Side Salad — 3.00

Garlic Ciabatta — 4.00

Cheesy Garlic Ciabatta — 5.00

Kohlrabi Coleslaw — 3.00



DESSERTS

Treacle Tart

Served with lime sorbet and winter berries — 6.00

THE INN COLLECTION GROUP FAVOURITE

Sticky Toffee Pudding

Served with butterscotch sauce and ice cream — 6.00

Apple & Rhubarb Crumble

Served with homemade custard — 6.00

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 — 5.50 Three Scoops — 6.00

Chocolate Pudding Parfait

A dark chocolate parfait with gluten-free chocolate cake served with fresh raspberries, candied pistachios and a caramel whiskey sauce — 6.00

Northern Cheeseboard

Selection of cheeses from the North of England served with homemade chutney, grapes, celery and oatcakes — 10.00



SANDWICHES

Served on ciabatta bread with salad garnish and homemade coleslaw

Available Monday to Saturday until 5pm

Hot Roast of the Day

With pan gravy. *Ask for today's variety* — 9.00

Bacon, Lettuce & Tomato

With mayonnaise — 8.00

Grilled Brie & Cranberry — 9.00

Vegan Sausage, Sweet Chilli & Rocket — 8.00

Ham, Cheese & Pickle — 8.00

Cheese, Tomato Relish & Red Onion — 7.00

Crayfish Marie Rose Club — 10.00



CHILDREN'S MENU

2 courses — 8.00 3 courses — 9.00

STARTERS — 1.50

Hidden Vegetable Tomato Soup

Garlic Bread

Vegetable Sticks

With mayonnaise, garlic mayonnaise or BBQ sauce

MAINS — 7.00

Fish & Chips

Served with peas

Sausage & Mash

Served with green vegetables and gravy

Scampi & Chips

Served with peas

Cheese & Tomato Pizza

Served with fries and salad

Kids Platter

Ham, cheese, vegetable sticks, bread and butter

Tomato Penne Pasta

Served with garlic bread

DESSERTS — 1.50

Sticky Toffee Pudding

Served with toffee sauce

Ice Cream

Served with sauce and popping candy

Ice Lolly



Please order your food at the bar, quoting your table number when ordering

Please ask our team for today's choice of specials

We hope you enjoy your meal

Please note, specials may not be available during peak seasons

BREAKFAST

Served from 7.30am until 10.30am

Full English

Bacon, sausage, your choice of egg (fried, poached *or* scrambled), baked beans, hash browns, mushrooms, grilled tomato and black pudding — 10.00

Vegetarian Full English

Vegan sausage, your choice of egg (fried, poached *or* scrambled), baked beans, hash browns, mushrooms and grilled tomato — 9.00

Craster Kippers

Served with poached eggs on toast and a grilled lemon wedge — 10.00

Breakfast Sandwich

Choose two items from the Full *or* Vegetarian English, served in a stottie — 6.00

Eggs on Toast

Eggs cooked how you like them (fried, poached *or* scrambled), served on thick-cut, buttered farmhouse bread — 5.00

Eggs Benedict

Poached eggs on a toasted English muffin with hollandaise sauce and a choice of ham *or* Danish bacon — 10.00

Hash Bowl

Potatoes, spring onions and bacon, served with poached eggs and hollandaise sauce — 9.50

Eggs Florentine

Poached eggs on a toasted English muffin with steamed spinach, topped with hollandaise sauce — 10.00

Eggs Royale

Poached eggs on a toasted English muffin with smoked salmon, topped with hollandaise sauce — 12.00

Porridge

With honey *or* jam — 4.00

Toast & Preserves

White *or* brown toast served with butter and jam *or* marmalade — 2.50

Cereal

Choose from a wide selection of cereals — 3.00





THE AMBLESIDE INN

PROUDLY PART OF THE INN COLLECTION GROUP



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

All our food is cooked to order which may result in a longer than average waiting time during busy periods, thank you for your patience

Terms & Conditions: Menu descriptions may not list full dish contents. All weights shown on the menu are raw weight, the final cooked weight may vary due to cooking time or process. Due to using fresh Game produce on our menus please note that some dishes may contain traces of bone or shot. All menu items are subject to availability. Prices include VAT at the current rate. Visa and Master Card are accepted and Maestro/Delta/Amex where applicable, together with personal cheques when accompanied by an appropriate banker's card. All products may contain nuts or nut derivatives. Please note that all of our meat and fish products may contain bones. If you have any queries or comments please do not hesitate to contact us at: The Ambleside Inn, Market Place, Ambleside, Cumbria, LA22 9BU. Tel: 015394 93333. Email: info@theamblesideinn.co.uk