



# The Mardale Inn @ St Patrick's Well

## STARTERS

Homemade Soup of the Day - served with Crusty Bread and Butter (V)(GF)	£6
Cumbrian Rarebit on Toasted White Bloomer with Red Onion Marmalade and Dressed Leaves	£7
Homemade Chicken, Leek and Bacon Terrine served with Homemade Apple Chutney (GF)	£8
Roasted Pumpkin and Wild Mushroom Risotto with Shaved Parmesan (V)(GF)	£6/£13
Smoked Mackerel Pate with Horseradish and Toasted Bread	£7

## MAINS

Moroccan Spiced Lentil and Vegetable Casserole with Crispy Potatoes (V)(GF)	£9/£15
Homemade Beef and Ale Stew with Suet Dumplings and Fresh Seasonal Veg (GF)	£10/£16
Loweswater Gold Battered Haddock with Homemade Chips, Tartar Sauce & Mushy Peas	£10/£18
Butternut Squash and Sweet Potato Pie served with Veg and a Rich Vegetable Gravy (V)	£16
Rosgill Hall Soay Hogget with Fondant Potato, Creamed Cabbage, Honey Roast Carrots and a Lamb Sauce	£20 <sup>1</sup>
Bampton Valley Red Deer Steak with Roasted Sweet Potato, Kale and a Wild Mushroom Sauce(GF)	£22 <sup>2</sup>

## SWEETS

Homemade Sticky Toffee Pudding served with Vanilla Ice Cream (V)(GF)	£ 6.5
Homemade Fruit Crumble with Custard (V)(GF)	£ 7
English Lakes Ice Cream (ask for today's flavours - price per scoop) (V)(GF)	£ 1.5
Homemade Chocolate Brownie with Cookie Dough Ice Cream (GF)	£ 7

## SIDES

Homemade Chips / Cheese (V)(GF) £3.5 / £4.5	Garlic Bread / Cheese (V) £3.5 / £4.5
Fries / Cheese / Salt and Pepper (V)(GF) £3 / £4 / £4	Cheese and Tomato Flatbread (V) £7
House Salad (V)(GF) £3.5	Seasonal Vegetables (V)(GF) £3

*GF - Gluten not an added ingredient, V - Vegetarian*

If staying with us on our Winter Dinner, B&B package, main course supplements are: <sup>1</sup>£2, <sup>2</sup>£4



# Our Story



In early 2022, Bampton Valley residents came together with a common goal: to 'Save a Pub for the Valley' under a community ownership model. Over 500 people, from the Valley and beyond, invested a minimum of £100 each to become members of Bampton Valley Community Pub (BVCP) Community Benefit Society (a form of cooperative).

Raising £400,000 in February 2022, we purchased The Mardale Inn in early May 2022. With incredible work from many volunteers and local tradespeople, we reopened for a basic drinks service on July 1st 2022.

Given generous support from a number of key funding partners, we have further developed the pub. Notably in November 2022, with support from The Prince's Countryside Fund, we reopened a kitchen. In May 2023, we reopened 4 refurbished bedrooms in The Mardale Inn building and integrated in 2 bedrooms in the nearby Norbrock House Annex into the pub operation. This was supported by our local council, Westmorland & Furness Council, through their 'Inspiring Eden' economic development fund, as well as the Low Carbon Fund of the Lake District Foundation (with their monies sourced from the European Union's Regional Development Fund, Northern Powerhouse and Low Carbon Lake District).

Various **local suppliers** have partnered with us to help refurbish the pub to a high standard and to demonstrate the best in local sourcing. These suppliers include AJ & D Chapelhow for our windows, Eden Renewables for loft insulation, The Herdy Company for our luxury, pocket sprung mattresses, and Wools of Cumbria for the carpets in our pub bedrooms.

**Local sourcing** is a key part of our strategy to support our local economy which you will increasingly see reflected in our food and drink menus which today include Cumbrian Ales, Lakes Distillery, Farrers Coffee, Lakeland Mues and Lowther Estate.

Finally it's important to highlight that we are a proud Member of 'Plunkett Foundation', a charity whose purpose is to help communities 'to take control of their challenges [in the rural economy] and overcome them together'. Plunkett has helped hundreds of rural community business over the years. If you are able to help them, please visit [www.plunkett.co.uk/donate](http://www.plunkett.co.uk/donate).

We really hope you enjoy your drink and food, and perhaps your stay with us, and you get to experience what makes a pub owned by its community so unique. This has all been made possible by hundreds of people and generous partners who came together to secure for future generations a key element of the Valley's rural heritage.

Please share any feedback with staff or email [feedback@themardaleinn.com](mailto:feedback@themardaleinn.com). Positive reviews on Google Maps or TripAdvisor and Booking.com are always appreciated too!

Want to keep in touch? Please visit [www.themardaleinn.com](http://www.themardaleinn.com) and subscribe for occasional newsletters there - or follow us on Facebook.

Thank you for visiting!