The Mardale Inn @ St Patrick's Well

STARTERS

Homemade Soup of the Day - served with Crusty Bread and Butter (V)(GF)	£6
Homemade Ham Hock Terrine served with Claire's Tomato Chutney and Toasted Baguette	£6
Caprese Salad - Buffalo Mozzarella and Heritage Tomatoes with Pesto and Fresh Rocket $(V)(GF)$	£8
Smoked Mackerel Pate served with Horseradish Creme Fraiche and Crispbreads	£6
Grilled Goats Cheese with Roasted Red Peppers and Balsamic Dressed Rocket $(v)_{(GF)}$	£7
MAINS	
Fish Stew - Fresh Fish in a Rich Tomato Sauce Served with Half a Baguette and Saffron Aioli	£9/£18
Mushroom and Red Pepper Stroganoff Served With Rice (V)(GF)	£14
Confit Duck Leg with Sweet Chilli Noodles, Veg and a Soy, Chilli and Ginger Dressing	£16
Loweswater Gold Battered Haddock Served with Homemade Chips, Tartar Sauce and Mushy Peas	£9/£18
Grilled Cumbrian Chicken Breast topped with a Jalapeno and Cheddar Sauce, served with Chips and Salad $_{\mbox{\scriptsize (GF)}}$	£9/£18
Grilled 8oz Cumbrian Rump Steak served with Fries and a Tomato Red Onion and Parmesan Salad $_{\mbox{\tiny (GF)}}$	£20
SWEETS	
Homemade Sticky Toffee Pudding served with Vanilla Ice Cream (V)(GF)	£ 6.5
CheeseCake (ask for today's flavour) 🗤	£ 7.5
English Lakes Ice Cream (ask for today's flavours - price per scoop) (V)(GF)	£ 1.5
Lemon Posset served with Fresh Raspberries and Homemade Shortbread	£6

SIDES

 $\begin{array}{l} Homemade\ Chips\ /\ Cheese\ {}_{(V)(GF)} \pm 3.5\ /\ \pm 4.5\\ Fries\ /\ Cheese\ /\ Salt\ and\ Pepper\ {}_{(V)(GF)} \pm 3\ /\ \pm 4\ /\ \pm 4\\ Couscous\ Salad\ {}_{(V)} \pm 3.5\\ House\ Salad\ {}_{(V)(GF)} \pm 3.5\end{array}$

Garlic Bread / Cheese (v) £3.5 / £4.5 Mac and Cheese (v) £4 Seasonal Vegetables (v)(GF) £3 Cheese and Tomato Flatbread (v) £7

GF - Gluten not an added ingredient, V - Vegetarian