

# The Mardale Inn @ St Patrick's Well

## STARTERS

Homemade Soup of the Day - served with Garlic and Herb Croutons(V)(GF)	£ 6
Goats cheese, Beetroot and roasted Red Pepper salad (V)(GF)	£ 8
Creamy Stilton and Garlic Mushrooms served with crusty bread (V)(GF)	£ 7
Battered Calamari with Sriracha Mayonnaise	£ 7

## MAINS

Loweswater Gold beer battered Haddock with twice cooked hand cut chips, mushy peas and homemade tartare sauce	£9 / £ 15
Beef And Ale Stew - local beef slow cooked with vegetables and served with mash potato and dumplings	£15
Local Cumberland Sausage on a bed of creamy mash potato with a rich onion gravy and fresh vegetables	£9 / £ 15
Homemade Fish Pie served with seasonal vegetables	£ 17
Red Pepper and Mushroom Stroganoff served with rice(GF) (V)	£ 13

## SWEETS

Homemade Sticky Toffee Pudding with butterscotch sauce and vanilla ice cream (GF) (V)	£ 6
Gingerbread Cheesecake with Biscoff Ice Cream (V)	£ 7
Homemade Apple and mixed Berry Crumble served with vanilla custard (V)	£6
Trio of English Lakes Ice Cream - ask for today's flavours (V)	£4 / £ 6

## SIDES

Home Made Chips / with Cheese (V)	£3.5 / £4.5
French Fries / with Cheese (V)	£3 / £4
Garlic Bread / with Cheese (V)	£3.5 / £4.5

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



The kitchen equipment for our Community Pub has been kindly supported by  
The Prince's Countryside Fund

'Helping create a real future for rural Britain'