

*Lucy's* **QUEEN OF DESSERTS**  
**HOT STUFF ...**  
**and full of goodness!**

**All priced £8**

- (gf) Adam and Eve's Pudding** – lightly spiced apples and plums baked under an almond sponge  
**(gf) Clotted Cream Rice Pudding** – form a queue  
**(gf) Salted Caramel Brownies** – they're moreish with a salted caramel sauce

**Chocolate Brownies** – simply the best slightly 'fudgy' with chocolate sauce of course

- (gf/df) Lemon and Cranberry** – light as a feather lemon sponge with plump cranberries

**Indulgent Sticky Toffee Pudding** – with oodles of toffee sauce ... **(gf and vg on request)**

**Apricot and Amaretto Bread and Butter** – made with brioche and plump apricots and amaretto

- (gf) Winter fruit Compote** – ... warmed fruit compote ... poached plums, apricots, prunes, dates and cranberries served with (optional) crème fraiche

**COLD AND COLOURFUL ...**

**'Glass Jar Desserts – JARS OF CLASS!** which we hope you'll enjoy ... designed to eat with a teaspoon!!

All priced at **£7 unless otherwise stated**

- (gf vg) Chocolate Brandy Mousse** – uber chocolatey ... no dairy or gluten (with brandy)  
**Very Sherry Trifle** – a British classic! (no Jelly!)  
**ChocoToffee Banoffee** – biscuit base, bananas, toffee with a chocolate 'top'

**ToffeeCoffeeMisu** – a toffee and coffee Tiramisu – a boozy, creamy, variation on a theme ... yummy!!

- (gf) Passion Fruit Possett** – a lush, smooth cream dessert – the perfect palate 'cleanser'

**(gf) Meringue MESSES ... choose from:**

- (gf) Salted Caramel Mess** – salted caramel, meringues, with ice cream and toffee vodka **£9**  
**(gf) Limoncello Lemon Mess** – meringue, cream and lemon sorbet with a Lemon liqueur shot **£9**  
**English Lakes Ice Cream or Sorbet** – ask for our **(£3 per scoop)** (We have vegan ice cream too!!)  
**(gf) Italian Affogato** – Ice cream, with espresso coffee and toffee vodka shot – (vg on request) **£10**  
**(gf) Dom Pedro ...** Liquid dessert of Kahlua and Ice Cream ... if you don't finish it ... it will finish you! **£10**

**In a class, but not glass, of their own!**

- (gf) Perfect Pavlova** – meringue with raspberries, fresh cream **£8 (dairy free on request)**

**Café Gourmand** – mince pie together with a little chocolate Christmas pudding 'truffle' and a coffee of your choice (not alcoholic!) **£7**

**Lucy's Cheese Collection** – with biscuits, chutney, fruit and quince paste **£12 (gf on request)**

*(gf) denotes Gluten free (v) = vegetarian  
(some dishes gluten free or vegan vg on request*

**A 10% Service charge will be added to your final account which is distributed to the team**



**Telephone: 015394 32288**  
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Welcome to **Lucy's** – a combination of Restaurant and Outside Catering – we are situated in the centre of Ambleside ... a busy little town which is ideally positioned for exploring the glorious surrounding villages, as well as the Lakes and Mountains. Lucy's is the perfect place to visit with family, friends, loved ones or on your own for something just that little bit different ... but still familiar.

This is a sample of our evening menu ... which we offer from 5pm Tuesday to Sunday (on Sundays we open for lunch from 1pm onwards) We close on Mondays (although do check for any updates as there are some Mondays when we may be open ... Valentine's Day for example!)

On all our menus we believe that there is a good selection of meat, fish, vegan and vegetarian, as well as plenty of options for those who are gluten/wheat free, which I hope will tickle the proverbial 'tastebuds'

There are variations according to season ... (this is just a sample menu) whether it's Summer, Autumn, Winter or Spring. Should you wish to take advantage of our 'Lucyified for Less' ... then you can do so at 5pm only ... when we offer a 2 and 3 course option for £20 and £24 respectively (but only at 5pm) ... all other times it is the full priced menu. We do have a Little Lucy's Menu and we are fully licensed.

It has been incredibly busy and challenging over the last couple of years, so we are doing our best to accommodate our guests' and their requests so we strongly recommend that you book should you wish to join us ... it's easier to book and rearrange if your plans change ... than leave it to chance and be disappointed. We honestly don't mind as long as you let us know and we can relet the table. Our 'sittings' are at 5pm and 7/7.30... although we do try to be as flexible as possible for your requirements. We love a party and larger groups ... so if this is what you are planning do let us know and we can provide you with all the relevant information.

*Love Lucy and all the team xx*

## Bread and Boards ... for sharing

### **DOUBLE DIPPERS (v vg) £5**

Warmed breadsticks with oil and balsamic

### **CRACKING CAMEMBERT (v) £15**

Goosey and tasty, baked together with a cranberry relish and served with crostini (*gf on request*)

### **ASSORTED ANTIPASTI – meaty and fishy £24**

An assortment of different 'picky' food to enjoy – air dried ham, salami, salmon, crayfish, duck pate etc

### **MAGNIFICENT MEZZE – Vegetarian £20**

Combination of houmous, feta, pickled artichokes, olives, vegetable crisps, sunblushed tomatoes and pitta bread (*vg gf on request*)

### **Starters £9 unless otherwise indicated**

### **SOUPER SOUP (v vg) £7**

Leek and Potato Soup or Pea and Ham served with bread and farmhouse butter (*gf df on request*)

### **POMMODORO PANNE (v vg) gf on request**

Oven baked bruschetta, topped with a combination of chopped tomatoes, garlic, basil and olive oil

### **GOAT'S CHEESE FUNGHI TOPPER (v gf)**

Large field mushroom, oven baked with a goat's cheese 'top' and with red onion marmalade

### **FETA, FRUIT FANTASIA (v gf)vg on request**

A refreshing salad of diced water melon, feta, and tomatoes with a fresh mint dressing, in a cucumber ribbon basket (*dairy free/vegan on request*)

### **FIGARO, FIGARO, FIGARO! (gf)**

(*vegetarian or vegan on request*)

A trio of Fresh figs, with a little blue cheese, wrapped with air dried ham, then oven baked and served with pine nuts and pomegranate seeds

### **BONBON BELLY (df gf on request)**

Pork belly braised and pressed and served hot together with a black pudding 'bonbon', bramley apple sauce and a crisp crackling 'stick'

### **QUACKERS PATE**

Smooth duck liver and brandy pate, served together with sourdough crostini and a homemade festive chutney (*gf on request*)

### **CHORIZO CRUSTACEANS**

King prawns, panfried together with chorizo in garlic butter and with a sprinkle of fresh parsley, served hot, together with a slice of sourdough

### **POTTED ROAST SALMON (gf on request)**

Roasted and smoked salmon, combined with parsley, lemon and capers, accompanied by a horseradish cream – served with sourdough

### **FISHERMAN'S FISHCAKE**

Salmon, cod and haddock with potato, touch of dill and parsley, breadcrumb and fried, served with tartare sauce and lemon

### **GANGSTERS COCKTAIL (gf)**

A combination of crayfish and freshwater prawns, bathed in a 'vodka' cocktail sauce, placed onto little gem lettuce leaves, finished with cucumber spaghetti

## Meaty Main Courses

### **A MEDAL FOR THE FILLY gf £32**

beef fillet, cooked medium, sliced into medallions and served with wild mushroom and red wine sauce, truffle mash, cherry tomatoes and steamed vegetables

### **I SPY RIBEYE gf £24**

Ribeye steak, cooked to your liking and served with either fat fries or skinny chips ... garlic butter or peppercorn sauce and a little salad

### **VERY BERRY VENISON gf df on request £25**

Local Venison haunch cooked pink then carved and accompanied by fondant potatoes, red cabbage, and a winter berry jus with green beans

### **BLUSHING CHICK (gf) £22**

Chicken breast, filled with sunblushed tomatoes and spinach, wrapped in air dried ham oven roasted and served with fondant potato, vegetables and pesto

### **LAMB TAGINE (gf and df on request) £20**

A North African dish using diced lamb, together with aromatic spices, tomatoes, apricots and figs, served with cous cous, crème fraiche and vegetables crisps

### **LAMBSHANK REDEMPTION (gf) £22**

Lakeland lamb shank, braised with rosemary, onions, tomatoes and carrots, in a rich jus and served with creamy mash and the cooking juices

### **SHIN UP FOR 2022! £22 (limited)**

Lean beef shin is slowly cooked together with carrots, shallots and seasoning, then rolled and pressed, topped with a herb crumb and served onto creamed mash, glazed chantannay carrots with a rich jus (*gluten free on request*)

### **LASAGNE A LA LUCIA £16**

Beef mince, seasoned layered with pasta sheets and a rich, creamy béchamel, topped with cheddar cheese –

## Fishy Dishes

### **PRAWN PLAYS BASS gf df on request £22**

Seabass fillet pan roasted and served with a prawn and green pea chowder, with baby potatoes

### **SEAFOOD ORGY (gf) £20**

I love an orgy ... a seafood one! this is a glorious combination of all kinds of firm fish (no shellfish) with a white wine sauce, topped with a blanket of mashed potato, gratinated with cheese (*optional*)

### **CHISH AND FIPS – Fish and chips Lucy's style!**

Codling fillet, coated in our delicious batter then deep fried and served with crushed peas, tartare sauce and hand cut fries

## Vegetarian/Vegan Options ... £18

### **PEPPER POT VEGINE (v) gf /vg on request**

Tasty vegetable tagine, together with vegetables, tomatoes, figs, apricots and aromatic spices, in a roasted pepper 'pot' with cous cous and crème fraiche

### **CUMBERLAND MAC 'N CHEESE (v) £16**

Macaroni cheese with a hint of chilli, along with Cumberland mustard, cheddar, spring onions and sweetcorn ... a little twist on a old favourite served with a little side salad