

## Proper Puddings....

### HOT STUFF ...

£9 (unless otherwise stated)

**(gf) Adam and Eve's Pudding** – a classic with a twist! apples and plums (!) baked with an almond 'sponge' style topping (no flour or gluten)

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

**Indulgent Sticky Toffee Pudding** – with oodles of toffee sauce ... (vegan/gluten free on request)

**(gf) Salted Caramel Brownies** - they're moreish with a salted caramel sauce

**Double Chocolate Brownies**- simply the best slightly 'fudgy' with chocolate sauce

**(gf/df) Lemon and Blueberry Sponge** – light as a feather lemon sponge with plump blueberries

**Saucy Lemon Pudding** –luscious lemon sponge baked so that a lemony sauce forms – this has a serious 'citrus' twist

**Shortbread Plum Crumble** –baked plums, with a crushed walnut/shortbread crumble topping

### COLD AND COLOURFUL ...

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

All priced at **£8 unless otherwise stated**

**Very Sherry Trifle** - a British classic! (no jelly)

**(gf vg) Chocolate Brandy Mousse** £7 – uber chocolatey ... no dairy or gluten (with brandy)

**Fruit Posset** – the perfect palate cleanser – choose between raspberry or passion fruit (gf) £7

**ChocoToffee Banoffee** – biscuit base, bananas, toffee, cream and with a chocolate 'top'

**(gf)Salted Caramel Mess** – salted caramel, meringues, with ice cream and toffee vodka **£10(gf)**

**St Clements Mess** – my new favourite pudding ... meringue, combined with lemon cream, ice cream, oranges and lemon segments and steeped in a cointreau liqueur) with a Lemon liqueur shot **£10**

**English Lakes Ice Cream or Sorbet**– (We have vegan ice cream too!!) (**£3 per scoop**)

**(gf) Italian Affogato** – Ice cream, with espresso coffee and toffee vodka shot – (vg on request) **£12**

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

**(gf) Perfect Pavlova** – homemade meringue, with lemon cream and raspberries ... **£10**

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

**(gf) Dom Pedro** ... Liquid dessert of Kahlua and Ice Cream ... if you don't finish it ... it will finish you! **£12**

Service is at your discretion ... but for parties of 5 or more we add 10% to your final account

Lucy's

## LUCY'S ON A PLATE

### Sample Menu for 2023

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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 Spring 2023 evening menu ... from 5pm Wednesday to Sunday.

**We close on Mondays.**

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 'tastebuds'

There are variations according to season ...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 ... when we offer a 2 and 3 course option for £22 and £26 respectively (but only until 5.45pm and predominantly Bookings) ... all other times it is the full priced menu.

We do have a **Little Lucy's Menu for your younger guests** and we are fully licensed for the older ones.

We try our very 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 if you can't make it and we can relet the table.

Our 'sittings' are at 5pm and 7/7.30... although can be a little flexible on request. We have some later availability for stragglers (!) and occasionally we have tables for walk ins. 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) £18**

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

## *Sharing Boards...*

### **ASSORTED ANTIPASTI – meaty and fishy £26**

An assortment of different 'picky' food to enjoy – air dried ham, salami, olives, salmon, cheese, pitta etc

### **MAGNIFICENT MEZZE (V) £22 (vg gf on request).**

houmous, feta cheese, pickled artichokes, olives, sunblushed tomatoes and pitta bread

### *Starters £10 unless otherwise indicated*

### **SOUPER SOUP £8**

*Generally Vegetarian and gluten free*

### **BOOZY LIVERS! (gf on request)**

Panfried chicken livers cooked with shallots and red wine and served onto a toasted sourdough

### **QUACKERS PATE (gf on request)**

Smooth duck liver and brandy pate, topped with orange served together with sourdough crostini

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

Pork belly braised, pressed and served with a black pudding 'bonbon' and bramley apple sauce

### **MEATBALLS ESPAGNOL**

Beef meatballs in a rich, lightly spiced tomato sauce baked in the oven topped with cheese

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

Roasted and smoked salmon, combined with dill, lemon and capers, to create a delicious 'course' style pate, served with horseradish & sourdough

### **CHORIZO CRUSTACEANS (gf on request)**

King prawns, panfried with Spanish chorizo, which is a fab combination, served with sourdough bread

### **FISHERMAN'S FISHCAKE**

Salmon, cod and haddock with potato, touch of dill and parsley, perfectly matched chunky avocado guacamole with fresh lime and spring onion

### **PRAWN AGAIN COCKTAIL (gf)**

Crayfish and freshwater prawns, bathed in a classic style marie rose sauce, on little gem lettuce

### **YORKIES NOT PORKIES (v)**

Little Yorkshire pudding, with a tasty mushroom combination of garlic, white wine sauce

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

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

### **FLAT CAPPERS (v) (gf)**

Field mushrooms, oven baked with goat's cheese and red onion marmalade finished with balsamic

### **FIG IN THE MIDDLE (gf)**

Fresh figs, with blue cheese, wrapped with air dried ham, oven baked and served with pine nuts

*On Sundays we serve a selection of Roast Dinners for both Lucyfied for Less and our later menu*

## *Main Courses*

### **I SPY RIBEYE gf on request £26**

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

### **BEEF FILLET MEDALLIONS (gf) £34**

Tender Fillet steak, sliced into medallions ... cooked as per ribeye with same accompaniments

### **LAMBSHANK REDEMPTION (gf) £24**

Lakeland lamb shank, braised with rosemary, onions, tomatoes and carrots, served with creamy mash

### **VERY BERRY BAMBI gf (df on request) £28**

Venison haunch cooked pink then carved and accompanied by fondant potato, steamed vegetables and a winter berry jus

### **BOBBING BOBOTIE (gf) £22**

Bobotie is a combination of minced lamb, cooked together with aromatic spices, as well as almonds, apricots, and tomatoes topped with a savoury 'custard' oven baked served with Mrs Ball's chutney

### **LAMB TAGINE (gf and df on request) £22**

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

### **BLUSHING CHICK (gf) £24**

Chicken breast, filled with sunblushed tomatoes and spinach, wrapped in air dried ham roasted and with fondant potato and a tasty chicken gravy

### **HOLE IN ONE £18**

Ciabatta roll, hollowed out and filled with strips of beef, cooked with a peppercorn and mushroom sauce, with a dollop of crème fraiche... *it's that 'bread and gravy' thing that's just so satisfying!*

## *Fishy Dishes*

### **ALL ABOUT THE BASS (gf df on request) £22**

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

### **CHISH AND FIPS – small fry £18 Big Catch £22**

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

### **SEAFOOD ORGY (gf) £22**

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

## *Vegetarian/Vegan Options ...*

### **CRANBERRY NUT ROAST (V) £18**

A tasty cranberry and nut roast with apricots and seasoning ... with a Cumberland Cranberry gravy

### **BELL PEPPER VEGINE (v) £20**

Tomatoes cooked in tagine style with vegetables, figs, apricots and aromatic spices, served in a roasted pepper with rice and crème fraiche ... (vg on request)

### **PUTTANESCA PASTA (v vg on request) £18**

Literally translates to 'tarts pasta'! a heady, delicious combination of Olives, capers, tomatoes, garlic and onion served onto spaghetti with parmesan – yum!