

## Sample Menu 2024

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 whether you're it's your first or your umpteenth time!.

This is a **sample** of our evening menu... served between from 5pm and 9pm Tuesday 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' – everything is possible – miracles take a tad longer.

The menu can vary according to season ...and availability ... Should you wish to take advantage of our '**Lucy'fied for Less'** ... then you can do so at 5pm ... when we offer a 2 and 3 course option for £28 and £35 respectively (but only served until 5.45pm and predominantly on a bookings basis) ... all other times from 6pm, 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.

Our 'sittings' are at 5pm and 7/7.30pm... 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.

**Don't just look ... why not book and see for yourself ... Lucy's is a dining experience you won't forget**

Telephone: **015394 32288**  
[info@lucysofambleside.co.uk](mailto:info@lucysofambleside.co.uk)

### **Bread and Boards for sharing**

#### **DOUBLE DIPPERS (vg) £8**

Warmed bread with oil and balsamic

#### **CRANBERRY CAMEMBERT (v) (gf on req) £22**

Goosey and tasty, baked together with a cranberry relish and served with crostini)

#### **ASSORTED ANTIPASTI £28**

Meaty and fishy assortment of different 'picky' food to enjoy – air dried ham, salami, salmon, duck pate etc

#### **MAGNIFICENT MEZZE (v) (vg gf on req) £26**

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

### **Starters £12 unless otherwise indicated**

#### **SUMMER SOUPS £9**

Generally vegetarian and gluten free ... served with sourdough bread (gf on request)

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

Little Yorkshire pudding, filled with a combination of mushrooms cooked in a garlic and white wine sauce

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

Flat field mushroom, oven baked with creamy goat's cheese, fresh thyme and red onion marmalade

#### **POMMODORO PANNE (vg) (gf on req)**

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

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

Roasted and smoked salmon, combined with dill,lemon and capers with horseradish & sourdough

#### **PRAWN AGAIN COCKTAIL (gf) £14**

Crayfish and plump pieces of King prawns combined in a classic style marie rose sauce, on little gem lettuce

#### **FISHERMAN'S 'CAKE'**

Salmon, cod and haddock with potato, touch of dill and parsley fishcake served with a cherry tomato, cucumber baby leaf salad, tartare sauce and fresh pomegranate

#### **THE KINGS OF SPAIN (gf on req)**

King prawns, panfried with Spanish chorizo, fresh chilli, which is a fab combination

#### **BABY BOBOTIE (gf)**

A starter size version of our delicious South African aromatically spiced lamb mince ... (it's a great way to try this dish without committing to a main size!

#### **BLACK BELLY WAY (gf on req)**

Pork belly braised and pressed, then oven roasted and served accompanied by black pudding bonbon and traditional style apple sauce and prosciutto crisp

#### **LUCKY DUCK PATE (gf on req)**

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

#### **BOOZY LIVERS! (gf on req) £14**

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

#### **FIG IN THE MIDDLE (v gf on req)**

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

## Main Courses

### I SPY RIBEYE (gf on req) £32

Ribeye steak, cooked to your liking served with either fat fries or skinny chips ... garlic butter or peppercorn

### BOARD OF FILLY (gf on req) £38

Beef fillet, cooked to your liking, served on a 'cricket' bat (!) together with onion rings and grilled tomato, fries etc

### VERY BERRY BAMBI (gf df on req) £34

Local Venison haunch cooked pink carved and served with fondant potatoes, berry jus & green beans

### BEST DRESSED CHICK (gf) £28

Chicken breast, filled with sunblushed tomatoes and spinach, wrapped in air dried ham roasted with fondant potatoes, steamed vegetables and a basil cream sauce

### LAMBSHANK REDEMPTION (gf) £28

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

### SHIN UP (gf) £26

Beef shin, slowlycooked together with carrots and seasoning, rolled and pressed, with creamy mash, glazed carrots and a rich jus – really tasty dish and very 'meaty'

### TUNISIAN LAMB TAGINE (gf df on req) £25

A North African dish of diced lamb, aromatic spices, tomatoes, apricots and figs, cous cous and crème fraiche

### BOBBING BOBOTIE (gf) £25

Bobotie is a combination of minced lamb, cooked together with aromatic spices, as well as almonds, apricots, and tomatoes topped with a savoury 'custard'

### POSH NOSH £21

Cumberland sausage, oven cooked and served with onion gravy, creamy mash and vegetables – raising the humble sausage to greater heights!!

### LASAGNE al la LUCIA £22

Sheets of pasta, together with delicious seasoned beef mince, gratinated with cheese and white sauce

### HOLE IN ONE £22

Hollowed out ciabatta, filled with strips of beef in a peppercorn and cream sauce finished with crème fraiche and vegetable crisps

## Fishy Dishes

### ALL ABOUT THE BASS! (gf) £26

Seabass fillet, panfried with a freshwater prawn and pea beurre blanc, finished with crispy kale and little potatoes

### SEAFOOD ORGY (gf) £26

all kinds of firm fish combined with a white wine sauce with peas, carrots and onion, topped with potato

### CHISH AND FIPS (gf on req) £24

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

## Vegetarian/Vegan Options

### PEPPERPOT VEGINE (gf vg on req) £25

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

### FUN GUY'S FORAY! (v gf on req) £24

A vegetarian version of our Hole in One –filled with mushrooms in a peppercorn sauce

### LINGUINE ARRABIATA (v vg on req) £24

A heady combination of tomatoes, olives, garlic, served onto linguini pasta, finished with parmesan cheese

## Proper Puddings

### HOT STUFF ... All priced £10

**Sticky Ginger Sponge** just what it says on the tin... with a gingery sauce to accompany

**Toffee Apple Crumble Tart** ticks all the boxes... neither a tart nor a crumble... the best of both!

**Saucy Lemon Pudding (gf)** luscious lemon sponge baked so that a lemony sauce forms

**Clotted Cream Rice Pudding (gf)** form a Q!

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

**Double Chocolate Brownies (gf) (vg on req)** simply the best slightly 'fudgy' with chocolate sauce

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

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

**Apricot and Brandy Bread and Butter** apricots soaked in brandy on buttery brioche

### COLD AND COLOURFUL ... All priced at £9 unless otherwise stated

**'Glass Jar Desserts – JARS OF CLASS!** which we hope you'll enjoy - designed for a teaspoon!!

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

**Crème Brulee (gf)** a French Classic ...oohlala!

**Passion Fruit or Raspberry Possett (gf)** a smooth cream dessert with fresh passion fruit –or raspberries indulgent but a great palate cleanser!!

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

**Italian Tiramisu** Kirsty is the Queen of making this delicious Italian 'pick me up' pudding!

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

**Boozy Profiteroles** with either a Cointreau orange cream or a baileys cream (or a mixture) and chocolate sauce drizzled over

**Salted Caramel Mess (gf) (vg on req)** meringue, icecream, salted caramel with a toffee vodka shot £12

**St Clement's Mess (gf)** broken meringues with sorbet and mandarins marinated in Cointreau +

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

**Italian Affogato (gf) (vg on req)** ice cream, with espresso coffee and toffee vodka shot £14

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

**Lime and Ginger Cheesecake** the zingy zest of lime, with the ginger is a perfect culinary marriage for this creamy delight on a ginger biscuit base

**Perfect Pavlova (gf) (vg on req)** meringue with raspberries, fresh cream £12

**Lucy's Cheese (gf vg on req)** with biscuits, chutney, fruit teabread and quince paste £15

gf = gluten free, v = vegetarian, vg = vegan, df = dairy free

Service is at your discretion ... for parties of 5 or more we add a 'discreet' 10% ..