

Sample of a typical menu

Wild mushrooms tossed in butter and served on a toasted crouton with tarragon cream sauce.

Grilled goat's cheese on a toasted crouton with salad leaves, walnuts, grapes, and balsamic dressing

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Roast breast of duckling with a thyme, ginger, and honey sauce with a hint of orange

Grilled fillet of salmon with a lobster cream sauce

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Fresh fruit with vanilla ice cream topped with sabayon sauce and glazed under the grill

Croissant butter pudding with raisins, a hint of whisky and orange and a brandysnap with vanilla ice cream

(Fancy a glass of dessert wine? 100ml glass £7.00)

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Or a selection of regional cheeses,

Blacksticks Blue (a blue veined cheese), Kiddington Goats' cheese log rolled in ash (Butlers Farm House cheeses, Preston), Cumberland Farmhouse (Raw shorthorn cows milk cheddar style cheese), Burland Bloom, delicate and creamy Brie (Butlers Farm House Cheeses, Preston)

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£47.95

Freshly brewed coffee served with cream and chocolates

(A selection of herbal and decaffeinated teas and coffee are available if preferred)

(£3.75)

We use many different ingredients in the kitchen, please ask for allergen advice

Meat from Paul and Dan at Lakes Specialty Foods, Game, smoked meats and fish from Jonathan at Cartmel valley Game, Fish from Frazer at My Fish Company and Cheeses from the Cheese Larder

Wine Suggestions

Red

Hornhead Malbec 2022

France

Deep dark red. Beautiful flavours of dark fruits, amplified with hints of coffee, cocoa and subtle rosemary. Wonderfully harmonic with a round and juicy mouthfeel. £29.00

175ml glass 13.5% abv £7.25

Chateau Puy Razac 2018

Grand Cru St. Emilion, France

A distinguished and reserved character, with a firm taste and fine colour. £49.50

White

Turi Sauvignon Blanc 2021

Chile

Pale yellow in colour with greenish hues. Herbal notes such as tomato leaf as well as fresh tropical fruit like grapefruit, pineapple and mango. A fresh wine with balanced acidity with brings out the fruity sensation on the palate and gives for a long, pleasing finish. £27.00

175ml glass 13.5% abv £6.50

Sancerre 2021

Domaine Jean Thomas, France

Clean, fresh cut grass on the bouquet, overt and expansive palate with ripe gooseberries giving an added weight £48.00

Rosé

Campo Nuevo Rosé NV

Garnacha Rosé, Spain

The nose has aromas of strawberry, raspberry and redcurrant. There is a subtle creamy edge on the palate and its very well balanced and offers terrific value. Yes it's dry, but it has all the body and character to make it a great food wine too. £27.00

Sparkling

Prosecco villa Sandi NV

An intensely fruity aroma with hints of ripe golden apple and a flowery note reminiscent of acacia flowers. The palate is fresh and soft to the palate with pear and apple notes and an agreeably fruity and harmonious finish. £35.00

Prosecco Il Fresco villa Sandi NV

By the glass (200ml) £14.00

Our full wine list is also available.

For dinner tonight



Fes Wyke

Near Sawrey, Ambleside, Cumbria LA22 0JZ