



Dinner Menu

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Nibbles

- Artisan Bread £5.75
With balsamic and olive oil
- Halloumi Fries £5.95
With garlic mayonnaise

The Lounges

Unwind in the comfort of our beautifully designed lounges. Where we serve a selection of beverages and drinks. Our attentive staff are always on hand to ensure your experience is as comfortable and enjoyable as possible.

Starters

- Soup of the day £9.75
Served with Artisan Bread *GF*
- Prawn Cocktail £11.45
On a bed of crispy lettuce, served with brown bread and butter and topped with a Marie Rose sauce *GF*
- Homemade Chicken Liver and Brandy Parfait £10.60
Served with a warm rye bread crostini and a Cumberland sauce
- Duet of Seasonal Melon £9.95
With an orange sauce and wild cherry sorbet *GF/V*

Mains

- Roast of the day £22.50
Served with roast potato, mash potato and roasted vegetables, topped with gravy
- Venison and Smoked Bacon Casserole £21.95
Cooked with red wine, juniper, and bay leaves, served with new potatoes and roasted vegetables
- Kirkstone Bake £21.50
Our take on a traditional cottage pie made from fellbred beef mince, onions, carrots, and leeks, topped with a cheesy mash, and finished with pickled red cabbage *GF*
- Fellbred Sirloin Steak £31.95
A tender, flavoured steak cooked to your liking, served classically with a field mushroom, tomato and chunky chips *GF*
- Baked Ham and Eggs £20.95
Cold sliced ham with eggs, chunky chips, garden peas and chutney *GF*
- Pie of the day £22.50
Served with mash potatoes, garden peas and gravy

Served from 5.30pm - 9.00pm

Please be advised some of our products/foods served may contain or come into contact with common allergens.

We take great care to ensure the highest standards of food safety. However, cross-contamination is possible.

If you have any food allergies or dietary restrictions, kindly inform the team. We will do our best to accommodate your needs, but we cannot guarantee an allergen-free environment.

We do advise that some of our meals can be adapted should you have any dietary requirements please advise the team when ordering.

Thank you for your understanding and cooperation.

Beer Battered Haddock £22.75
With chunky chips, garden peas and tartare sauce

Pan Fried Salmon Fillet £24.25
Served on garlic roast new potatoes, red onions, sugar snaps and cherry tomatoes, and topped with a balsamic glaze

Mixed Vegetable Tikka Marsala £19.95
Served with turmeric rice, mango chutney and mini garlic & coriander naan bread *GF/V*

Tasty Lancashire and Red Leicester Cheese Salad £20.95
Tossed salad of peppers, onions, tomatoes, olives, garlic, mixed lettuce, cucumber, chutney, boiled eggs, and balsamic glaze *GF*

Sides

Vegetables £5.00
Side Salad £5.00
Blue cheese Sauce £5.00
Peppercorn Sauce £5.00

Specials

Please ask the team for the Specials of the Day

Desserts

Homemade Sticky Toffee Pudding £9.95

Served with ice cream and hot toffee sauce

Homemade fruit and vanilla Bread & Butter Pudding £9.90

Served with custard

Fruit Trifle £9.75

Served with Cream

English Lakes Ice Cream Selection *GF/V*

Chocolate £3.00 per scoop

Vanilla £3.00 per scoop

Strawberry £3.00 per scoop

Freshly Prepared Fruit Salad £6.25

With cream or ice cream *GF/V*

Cheese Selection £12.95

Crumbly Blue Stilton and tasty Lancashire cheese, with biscuits, grapes, celery, and chutney



As a valued guest, we would like to welcome you to the growing number who have taken membership of the Westmorland Club

A once only payment of £25.00 gives you membership of this exclusive Club and guarantees you the choice of our best offers all year round. Your membership will also give you a 10% discount on food, drink, and spa treatments during your stay.

We will also send you your personal membership card and two dining vouchers which can be used on your next stay.

Please ask our Front of House team for more information

Salutation
HOTEL & SPA



Salutation Hotel & Spa, Lake Road, Ambleside, LA22 9BX
015394 32244 | www.hotelslakedistrict.com