



STONEYBECK INN

Restaurant Menu

A very warm welcome!

Stoneybeck Inn has been serving customers since the 1800s. In that time, many landlords and landladies have come and gone, each with different ideas on how to make it a success. In the 1890s, Charles Flint from Patterdale (pictured seated) combined the pub premises with a shoe and clog business, something you don't often see in the 21st Century!

Since 2007, we have transformed Stoneybeck Inn into a successful restaurant, function, meeting, conference and events venue. Our modern facilities and luxury accommodation have been developed whilst sympathetically maintaining the character of the original Grade Two listed building.

Our Aim

As a family run business, our small team of dedicated staff aims to ensure that you have a great experience today and every day. We believe in great customer service and we know we offer great value but if there is anything we can do to improve your visit, please do not hesitate to let us know.

Our Food

We are proud of our region and all that it has to offer. The Northern Lake District has beautiful landscapes and unspoilt views but also hosts a wide variety of wonderful local produce. Wherever possible, we work with local suppliers to help support our regional economy and bring the very best locally sourced foods to Stoneybeck.



To Start

Our Signature Starter

Twice Baked Soufflé (v) £7

local Cumbrian Cheddar & spinach

Smoked Haddock & Spring

Onion Fishcakes £6

lemon & caper mayo, watercress salad

Soup of the Day (v) £5

warm crusty miniature loaf & butter

Wild Game, Herb & Cranberry Terrine £7

Cumberland sauce, toasted sourdough

Goat's Cheese, Wild Mushroom

& Red Onion Walnut Tart (v) £6

mixed leaf, balsamic glaze

Baby Scallops & Cumbrian Black Pudding £7

pancetta crisp, rocket salad,
honey & mustard dressing

Main Course

Fillet of Salmon £15

pea & rocket risotto, lemon dressing

Chicken Ballotine £14

stuffed with apricot & Wensleydale cheese, wrapped in
bacon, dauphinoise potatoes, creamy leek sauce,
seasonal vegetables

Pan Fried Goosnargh Duck Breast £17

confit duck leg, duck fat chateau potatoes, red cabbage,
tenderstem broccoli, chantenay carrots & cherry jus

10oz Sirloin Steak £22

twice cooked chips, confit shallot, roasted tomato,
watercress salad, choice of Green Peppercorn Sauce or
Wild Mushroom Dianne Sauce

Butternut Squash Risotto (v) £12

spinach & pine nuts, Parmesan crisp, basil oil

Our Signature Main

Pan Roasted Pork Belly £16

crispy crackling, braised pork bon bon,
fondant potato, poached apple & celeriac puree,
cider jus

Real Ale Battered Fish & Chips £12

beer battered haddock, twice cooked
chips, crushed minted peas,
homemade tartar sauce

Stoneybeck Steak Burger £12

handpressed 8oz burger, a choice of Cumbrian cheddar
cheese or local blue cheese (£1 supplement), smoked
bacon, signature sauce, served on a brioche roll with
tomato, little gem lettuce, a side of root veg 'slaw & fries

Sunday Carvery

Choice of 3 freshly carved meats (vegetarian
option available), Yorkshire puddings,
selection of vegetables & gravies
(only available Sundays 12-2.30pm)

Regular £10/Large £12/Kids £7

*Please see our daily specials' board
for more options*

Sides

Hand Cut Chips £3

Seasonal Vegetables £3

Skinny Fries £3

House Salad £3

Onion Rings £3

Bread Roll & Butter £2

*Please note that all of our dishes may contain one or more of the 14 known allergens
so please make your server aware of any allergies*

Kids Meals

Beef Burger & Chips £6

Served with salad

Chicken Goujons & Chips £6

Served with vegetables

Pork Sausages & Mash £6

Served with vegetables & gravy

Fish & Chips £6

Served with mushy peas

Vegetable Risotto (V) £6

Homemade Puddings

Our delicious puddings are all made in-house by our chefs

Sticky Toffee Pudding £6

walnut toffee sauce, brandy snap,
Madagascan vanilla ice cream

Stoneybeck Cheeseboard £8

selection of locally sourced cheeses with
apple and damson chutney & artisan
crackers

Triple Chocolate Brownie £6

crushed hazelnuts,
hazelnut ice cream

(Add a glass of port for £3)

Bailey's Brulee £6

pistachio biscuit

Selection of English Lakes Ice Creams & Sorbets

2 scoops £3

3 scoops £4

'Deconstructed' Winter Blackberry Cheesecake £6

shortbread crumb,
blackberry compote

Marmalade 'Brioche & Butter' Pudding £6

orange reduction,
crème fraiche

Don't fancy a Pudding?

**Then why not have a freshly
ground Farrer's coffee**

Pudding Nights

Since launching our regular 'Pudding Nights' in 2015, these events have become increasingly popular. For a fixed price of £16 per head we provide a set main course followed by an "all you can eat" pudding buffet with a choice of 5 different homemade puddings. At the end of each event we take a vote on which puddings were the favourites and take this into consideration when we next change the pudding menu.

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Forthcoming Events

Celebrations

Planning a special celebration?

Why not ask a member of staff for more information about our Function Rooms and All Occasion Menus?

- Birthdays
- Christenings
- Anniversaries
- Awards Evenings
- Charity Events
- Private Pudding Nights

And many more...

Christmas Party Nights and Group Dining

Celebrate in style this Christmas and book your meal or party at Stoneybeck Inn.

Work Christmas parties or events with family or friends, we offer a variety of options to suit all.

- Private functions in our Ullswater Suite for up to 150
- Group dining for groups of 10 to 30 in our Restaurant

Looking for a great party night atmosphere, why not book one of our party nights? Small or large groups welcome for a fantastic 3 course meal and DJ entertainment brought to you by Aztec Disco. Party Nights available:

- Friday 7th December
- Saturday 8th December—**SOLD OUT**
- Friday 14th December
- Saturday 15th December

For further information please ask a member of staff for details or visit our website or Facebook page