



LUCYFIED FOR LESS

Good Evening and welcome to Lucy's on a plate to enjoy our 'earlybird' Lucyfied for Less Menu We offer this special selection for our 'earlier diners' ... those who book to dine between 5pm and 5.45pm can take advantage of being 'Lucyfied for Less' ... meaning you can enjoy a great variety of delicious dishes that Lucy's has to offer at an inclusive 'Lucyfied' price ... We very much hope that you will not only enjoy our delicious food, but also relish the pleasure of the company of those you love and cherishand still have some of the evening left to enjoy...We wish you all that you wish for yourselves in 2024...



TO GET YOU STARTED...

SOUPER SOUP OF THE DAY

served with bread (generally vegetarian and GF bread on request)Please ask for today's selection

YORKIES NOT PORKIES (V)

Little Yorkshire puddings, filled with a tasty mushroom combination of garlic and white wine sauce

POMMODORO PANNE (V)(VG)(GF ON REQUEST)

Oven baked bruschetta base, with a combination of crushed cherry tomatoes, garlic, basil and olive oil.

DOUBLE DIPPERS (V)(VG)(GF ON REQUEST)

Warm freshly baked breadsticks, served with olive oil and balsamic syrup and olives.

QUACKERS PATE

Smooth duck liver and brandy pate, flavoured with orange and served with sourdough crostini (GF on request)

FIG IN THE MIDDLE (GF)(V ON REQUEST)

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

MEATBALLS ESPAGNOL

Little homemade beef meatballs cooked and served in a rich, lightly spiced, tomato sauce, finished with cheese and oven baked. (DF on request)

PRAWN AGAIN COCKTAIL (GF)

Prawn and crayfish tails, with a classic Marie rose sauce, baby gem lettuce and garnished with a paprika sprinkle and lemon zest...very retro

FISHERMAN'S FISHCAKE

The ultimate fish cake....cod, hake, plaice and salmon combined with potatoes - coated in panko bread crumbs and served with homemade tartare sauce

3 COURSES - £30 PER PERSON

2 COURSES - £26 PER PERSON

ANY SUPPLEMENTS ARE CLEARLY MARKED

Bookings between 5pm to 5.45pm

(Main menu is served from 6pm)

Personalised main menu commences at 6pm

For our younger guests, we can offer our ' Little Lucy's' Menu! (Aged 12 and under)

Follow us on social media, we love to see the lovely pictures of the times you spend with us at Lucy's and we can show you what we're up to!



Lucysonaplate



Lucy's on a Plate



www.lucysofambleside.co.uk

GF = Gluten Free V = Vegetarian VG = Vegan DF= Dairy Free

VEGGIE DELIGHTS



CRANBERRY NUT LOAF (V)

Delicious homemade vegetarian roast, with cranberries, pine nuts, steamed vegetables and a rich (vegetable gravy

PEPPER POT VEGINE (GF)(VG ON REQUEST)

A vegetable version of this tasty tagine with a selection of vegetables, together with tomatoes, figs, apricots and aromatic spices, in a roasted pepper 'pot' accompanied by rice and crème fraiche.

PUTTANESCA PASTA (V)(GF&VG ON REQUEST)

Literally translates to 'tarts' pasta!! A heavy mix of olives, capers, tomatoes, garlic and onion sauce, served on spaghetti, finished with fresh basil and parmesan - the comfort food of Gods!

MEATY MAINS



ALL FRIES RIB EYE

Rib eye steak is one of my favourites - it has the little 'eye' of fat to keep it moist and flavoursome - cooked to your liking (anything above Medium Rare is best for this cut) served simply with skinny fries and a peppercorn sauce or garlic butter.

£5 supplement will be applied to your bill

BEEF SHIN (GF)

slowly cooked together with carrots and seasoning, rolled and pressed, with creamy mash, glazed carrots and a rich jus - a really tasty dish that demonstrates a good skill level from our chefs!

BLUSHING CHICK (GF)

Chicken breast, stuffed with sun blushed tomatoes and spinach, wrapped in air dried ham, oven roasted, carved, and served with fondant potato, jus and steamed vegetables

TUNISIAN TAGINE (GF)

Pieces of tender lamb cooked together with aromatic spices, tomatoes, apricots, figs, and almonds. Served together with rice or couscous or little potatoes (tagine is gluten free, not the couscous)

HOLE IN ONE (GF OR V ON REQUEST)

Italian ciabatta, 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 so satisfying and the perfect antidote to a heavy night!!

BOBBIN BOBOTIE (GF)

(pronounced bobooty) A combination of minced lamb together with aromatic spices - has a little kick, diced apricots and tomatoes topped with a savoury custard, with salad and traditional South African Mrs Ball's Chutney! (you need 'Balls' with your Bobotie!)

POSH NOSH (GF ON REQUEST)

Curly Cumberland sausage, oven cooked and served with onion gravy, creamy mash and steamed vegetables ... the stuff of dreams - raising the humble sausage to greatness!

LASAGNE AL LA LUCIA

Sheets of pasta, layered together with delicious seasoned beef mince, gratinated with cheese and white sauce accompanied by a small salad

RAVISHING ROASTS

Traditional Roasts are included in the Lucyfied for Less options every Sunday from 5pm!

FISHY DISHES



ALL ABOUT THE BASS (GF)

Fillet of seabass, pan-fried and served with a lemon scented prawn, pea and baby onion ragout, accompanied by potatoes

SEAFOOD ORGY (GF) NO SHELLFISH

A delicious, satisfying fish pie with a selection of salmon, haddock and cod baked under a blanket of creamed potato and accompanied by steamed vegetables (no shellfish)

CHISH AND FIPS

Fish and chips Lucy's style! Codling fillet, coated in our delicious batter, deep fried and served with garden peas, tartare sauce and hand cut fries

DELICIOUS DESSERTS



Hot Stuff ... with cream, ice cream or custard??

LEMON AND BLUEBERRY SPONGE (GF) (DF)

a light sponge served warm with a raspberry coulis

SALTED CARAMEL BROWNIES (GF)

with salted caramel sauce

STICKY TOFFEE PUDDING

with toffee sauce (GF and VG on request)

BREAD & BUTTER PUDDING

Buttery brioche makes a fabulous base for this delicious classic. Ask for today's combination

RUMBLE THE CRUMBLE

Rhubarb, apple and ginger crumble - my all time favourite...spring rhubarb with sharp ginger and calming apple topped with crumble.

Cold and Colourful...Jars and Glasses of Class

VERY SHERRY TRIFLE

topped with cream (no jelly!!) The quintessential British dessert

CHOCO TOFFEE BANOFFEE

biscuit base, bananas, toffee, cream with a chocolate 'top'

FRUIT POSSET (GF)

a classic British dessert with a modern twist. Ask for today's fruity flavour

MAGNIFICENT MERINGUE MESS (GF)

A variation on Eton mess, ask for today's combination of meringue, ice cream and ... (DF on request)

ENGLISH LAKES ICE CREAM OR SORBET (GF)

ask for our selection (2 scoops) VG on request

CRACKING CHEESEBOARD GROMMIT (GF)

a selection of cheeses, biscuits, fruit and chutney
£5 supplement (VG on request)

Service is at your discretion...

for parties of 5 or more a 10% service charge will be added to your bill