

Down behind the information centre lurks a gastronomic delight

Cumberland **EATING OUT**

by *'The Cumbrian'*

With the excellent food that former Inn on the Lake head chef Matt Higgins is serving up, you would expect Fellbites in Glenridding to be bursting at the seams on a Saturday night in June.

Sadly, this wasn't the case when I visited last weekend – locals and tourists alike don't know what they are missing.

Matt has been chef and manager at the café-cum-restaurant since it was sold by former owner Ullswater Steamers just over a year ago.

Hidden away in the National

Park Information Centre car park, it is perhaps an unlikely location for a restaurant, but, once discovered, I have no doubt that most customers would return time and time again.

Come 6.30pm, the comfortable, airy café is transformed into a welcoming evening venue with a slightly rustic feel about it. Stone walls and wooden floors may seem a little harsh given the Lake District's climate, but the colour scheme adds warmth.

Service is friendly, efficient but unobtrusive; you are left to get on with your food without constant interruptions from staff wanting to know whether or not you are enjoying your meal.

My companion and I went for the two courses at £17.50 option – three courses will set you back £23.50.



**Fellbites | Glenridding | Ullswater |
01768 482781**

Parking Information Centre car park

Wheelchair access Yes

Family friendly Yes

Smoking No

The Cumbrian's rating

Food	★★★★☆
Service	★★★★☆
Atmosphere	★★★☆☆
Value	★★★★☆

My tasty, oven-baked duck breast was perfectly pink with just a hint of gaminess. It came with an interesting selection of crisp, fresh vegetables, including braised red cabbage, and roast potatoes.

These weren't just any old roast potatoes... so many restaurants let themselves down when it comes to this most traditional of British dishes, but not Fellbites. Lightly seasoned, they were crispy and crunchy on the outside; light and fluffy inside.

My companion opted for the only vegetarian dish on the menu – a baked butternut squash strudel, also served with vegetables and those gorgeous spuds. The sweet and creamy filling was surrounded by a well-made but light pastry, leaving space for a dessert – or two...

Spoiled for choice and

needing to satisfy my sweet tooth after a long day on the fells above Ullswater, I managed to persuade my friend to forego the cheeseboard and share two puddings with me.

The sticky toffee pudding consisted of a melt-in-the-mouth sponge coated in a deliciously rich sauce and served with vanilla ice-cream, while the sumptuous dark chocolate mousse was partnered by balsamic berries – a great combination of tastes and textures.

This was all washed down with a glass of wine and a beer, bringing the total bill to £41.35. The drinks list isn't extensive, but includes some Jennings brews, wine, cider, Corona beer from Mexico and Italy's famous Nastro Azzurro.

The restaurant also has a menu for children.