

# Starters

## *"Beef Wellington"*

*Carpaccio of Lakeland Fillet, Mushroom Textures, Woodall's Air Dried Ham, Shallots & Herb Oil*



(£3.00)

## *Assiette of Cumbria*

*Flookborough Shrimps, Cumberland Sausage, Smoked Ham Hock, Homemade Picallili & Allerdale Beignet*



(£4.00)

## *Haddock*

*Natural Smoked Haddock Risotto, Spring Onions, Lemon Crème Fraiche & Parmesan Crisp*



(£3.00)

## *Chicken & Wild Mushroom Consommé*



(£3.00)

## *Homemade Black Pudding*

*With Chorizo, English Mustard Mayonnaise & Dressed Leaves*



## *Salmon*

*Coriander Cured Gravalax with Beetroot Flavours & Lemon Parsley Oil*



## *Chef's Freshly Prepared Soup of the Day*


*Ham & Red Lentil*



## *Welsh Rarebit*

*On Toasted Crumpet, Melted Allerdale, Peter Gotts Streaky Bacon & Worcestershire Sauce*



*All Guests on dinner inclusive packages can select from the  items, or choose from the other dishes with a small supplement.*

**2 Courses £23.95**




**3 Courses £27.95**



*Please advise us of any food allergy information at point of ordering allowing us to make every effort to ensure your meal is as required*


# Main Course

<b>Beef</b> <i>Lakeland Bistro Rump, Wild Mushrooms, Celeriac Puree, Caramelised Onions, Horseradish Mash &amp; Thyme Jus</i>	 (£4.00)
<b>Lamb</b> <i>Herdwick Lamb Loin, Confit Shoulder, Chantrelle, Fondant Potato, Broad Beans &amp; Rosemary Jus</i>	 (£7.00)
<b>Pork</b> <i>Confit Pork Belly, Salad, English Mustard Mayonnaise, Piccalilli &amp; Woodall's Crisp Parma Ham</i>	 (£2.00)
<b>Chicken</b> <i>Pan Seared Breast of Goosenagh Chicken with Celeriac Puree, Spicy Chicken Livers, &amp; Broad Beans</i>	
<b>Rainbow Trout</b> <i>Pan Seared Fillet with Parsley Mash, Spinach &amp; Lemon Butter Sauce</i>	
<b>Risotto</b> <i>Butternut Squash, Pine Kernels, Thyme Butter &amp; Parmesan</i>	
<b>Salmon</b> <i>Spring Onion Mash, Pak Choi &amp; Salsa Verde</i>	

All main courses marked with  are served with seasonal vegetables and potatoes

## On The Side

<i>Peppercorn Sauce</i>	<i>£2.25</i>	<i>Italian Green Salad with Dressing</i>	<i>£2.25</i>
<i>Hand Cut Chips</i>	<i>£2.25</i>	<i>Selection of Today's Vegetables</i>	<i>£2.25</i>
<i>Tomato, Basil &amp; Red Onion Salad</i>	<i>£2.75</i>	<i>Minted New Potatoes</i>	<i>£2.25</i>

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# Cheese Board

*A Selection of Cheeses*

*£6.95 (£2.00)*

*Served with Celery, Savoury Biscuits, Grapes & Handmade Local Chutney  
Please see below for more details on each individual cheese*

## **Allerdale**

*A British style goat's cheese with a moist friable texture and a clean, sweet almondy flavour. Matured in cloth for up to five months*

## **Tovey**

*A semi-soft, ripened goat's cheese with a moulded rind. Plenty of flavour.*

## **Cumberland Oak Smoked**

*A traditional English style cheese matured in cloth for a few months before being smoked over pure Cumbrian Oak in a rustic smokehouse – a very popular cheese.*

## **Blue Whinnow**

*A delicately Blue cheese with a supple body, good partnered with a dry sherry.*

## **Croglin Smoked**

*Very lightly smoked over Oak in a rustic smokehouse*

*Or have it with . . .*

### **Cockburns Fine Ruby Port**

*£7.95 (£3.00)*

*Hints of Raspberry and damson, a youthful port with a voluptuous feel*

*Cockburns Fine Tawny*

*£3.75 (50ml)*

*Cockburns LBV (2003)*

*£4.00 (50ml)*

*Cockburns Special Reserve*

*£4.10 (50ml)*

*Warres Otima 10yr Tawny*

*£4.50 (50ml)*

*Taylor's LBV (2003)*

*£7.75 (50ml)*

*Taylor's Quinta de Vargellas (1998)*

*£9.00 (50ml)*

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# Desserts

*Assiette of Desserts*



(£3.00)

*66% Arriba Dark Chocolate Tart  
With Pistachio Textures*



(£1.50)

*Red Wine Poached Pears  
With Red Wine Jelly, Pear Puree & Almond Biscuit*



*Sticky Toffee Pudding  
With Butterscotch Sauce & Sarah Nelson Gingerbread Ice Cream*



*Bread & Butter Pudding  
With Crème Anglaise*



*Plums  
Honey Glazed with Brioche French Toast*



*Lemon Posset  
With Biscotti Biscuit*



*Vanilla Crème Brulee  
With Shortbread Biscuit*



*As all of our desserts are homemade & freshly prepared, some dishes may take up to 20 minutes*

## Dessert Wine

**Château Septy  
(50ml)**

Monbaillac-Bordeaux-France


*This wine gives a wealth of intense sweet fruit, rich and impressive*

**£3.00**

**Muscat De Beaumes.-De-Venise  
£4.00(50ml)**

Domaine de Durban-Rhône-France

*Rich but very elegant and stylish 'orange' Muscat. Very long flavours and fine balance.*

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