

Starters

Tomato & Basil Soup
Cheese Croutons

Home-Cured Salmon Tartar
Saffron Potatoes, Quail Eggs & Dill Crème Fraîche

Duck Spring Roll
Bean Sprout Salad & Hoi Sin Sauce

Chicken Liver Parfait
Pear Chutney & Toasted Onion Bread

Avocado Salad to include
Melon, Mango, Feta Cheese & Pumpkin Seeds

Smoked Chicken Caesar Salad
Fresh Parmesan

Smoked Haddock Fishcake
Pea Puree & Fresh Poached Egg

Peppered Mackerel
Potato Salad, Pickled Beetroot & Horseradish Cream

Main Courses

Roasted Cumbrian Rib-Eye Steak
Chunky Homemade Chips, Vine Tomatoes & Garlic Butter

Cartmel Valley's Wild Venison Steak
Red Cabbage, Apple & Pickled Walnut

Pan Fried Halibut Steak
Fresh Mussels, English Asparagus & Béarnaise Sauce

Honey-Roasted Goosnargh Duck Breast
Caramelised Pear, Potato Rosti & Pickled Beetroot

Crisp Pork Belly
Black Pudding, Potato Purée & Caramelised Apple

Local Fell-Bred Lamb Chump
Sweet Cous-Cous, Baby Gem Lettuce & Minted Pea Puree

Roast Pigeon Breast
Wild Mushrooms, Dauphinoise Potatoes & Crispy Smoked Bacon

Tomato & Goats Cheese Tart
Apricot & Herb Cous-Cous & Aubergine Fritter (V)

Desserts

Panna Cotta
Biscotti Biscuit & Fresh Raspberries

Sticky Toffee Pudding
Vanilla Ice-Cream & Caramel Sauce

Bread & Butter Pudding
Vanilla Ice-Cream

Mixed Berry Cheesecake
Strawberry Sorbet

Tiramisu
Mint Chocolate Chip Ice Cream

Glazed Lemon Tart
Raspberry Sorbet

Crème Brulée
Apple Sorbet & Fresh Blackberries

Selection of English & French Cheeses
Grape Chutney

Our Welcome

We very much hope you'll appreciate the changes we've made, and are making, to this iconic hotel. We're delighted to welcome regular guests back and to hope our new guests soon become regulars.

*3 Course Evening Meal @ £34.50 per person
Non Residents Welcome*