

# DINNER MENU

## STARTERS

Carrot, Orange & Pear Soup with Sesame seed Toast

Cooked smoked salmon, horseradish cream and potato

Cumbrian air cured ham, endive,  
pear, dolcelatté cheese

Crisp belly of pork, celeriac purée , herb salad

Potted seafood, to include  
Morecambe Bay shrimps, crab, mussels and prawns

Corn-fed chicken terrine,  
fennel and shallot pickle, micro salad

Plum tomato tart, mozzarella, olive tapenade, balsamic reduction

Avocado, mango and Galia melon salad  
with feta cheese and toasted pumpkin seeds (V)

Mackerel Escabiche  
carrot & celery with an orange and cardamom dressing

## MAIN COURSES

Rib Eye of Beef  
Garlic butter, fat chips, wild mushrooms and Tomatoes

Roasted duck breast, Pac Choi, duck Confit parcel

Loin of pork, black pudding,  
apple crumble, truffle foam, English asparagus

Sirloin of Beef, fondant potato,  
beetroot, sweet potato purée

Spring lamb, braised shoulder & tender loin,  
minted pea puree, fresh broad beans

Tian of Mushrooms, Spinach, Aubergine & Cous Cous with Mediterranean  
Vegetables (V)

Sashimi Tuna loin, Niçoise style, basil oil & new potatoes

Caramelised Scallops  
Wrapped in bacon, Rosti potato & Kaufmanns. Cabbage

## DESSERTS

Clotted cream Panacotta,  
fresh strawberries, basil syrup

Borrowdale Gates peach melba  
with raspberry jelly

Tiramisu, chocolate chip ice cream  
and coffee Tuille

Classic dessert of rhubarb and custard (stirred, not shaken)  
with cinnamon ice cream

Glazed Chocolate tart with vanilla ice cream

Sticky toffee pudding & caramel sauce

Cherry Parfait with Blackberry Sorbet

Ice-cream and sorbet platter

English and French cheeseboard,  
grape chutney

## OUR CHEESES

The English may well make the best hard cheeses in the world  
and the French, perhaps, the best soft ones.

At any rate, that's the rule of thumb we've followed in choosing our cheeses,  
of which at least half a dozen will be presented as a fitting end to our dinner menu,  
which will change as often as the best ingredients demand.

This may very easily be every day.

## OUR WELCOME

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

Do, please, enjoy your stay.

Dinner is charged at £34.50 per person, and includes three courses with complimentary tea and coffee  
afterwards.