

# SEASONAL MENU

## STARTERS

---

### **Crab**

Ravenglass Dressed Crab  
Sweetcorn Panacotta, Crispy Crab, Coriander & Mango

### **Mackerel**

Home Smoked Fillet of Mackerel, Chorizo & Tomato Jam  
Heritage Tomato & Balsamic Vinegar

### **Ham**

Cumbrian Air-Dried Ham, Blue Cheese  
Red Wine Poached Pear, Fresh Fig & Toasted Walnuts

### **Duck Egg (v)**

Summer Vegetable Salad, Fresh Garden Herbs  
Deep-Fried Duck Egg & Hazelnut Dressing

### **Rabbit**

Yorkshire Rabbit & Leek Terrine  
Apricot Chutney & Toasted Brioche

## MAINS

---

### **Beef**

Chargrilled Cumbrian Rib-Eye Steak, Fat-Cut Chips, Vine Tomato  
Field Mushroom & Pepper Sauce

### **Lamb**

Local Fell-Bred Chump of Lamb, Gratin Boulangère Potatoes  
Carrot Textures, Goats Cheese & Summer Greens

### **Chicken**

Pan-Roast Breast of Chicken, Broad Beans, Peas & Pancetta  
Baby Potatoes & Forest Mushroom Sauce

### **Seabass**

Pan-Fried Fillet of Sea Bass, Crayfish Risotto  
Asparagus & Tomato & Basil Sauce

### **Curry (v)**

Borrowdale Gates Sweet Vegetable Curry  
Coconut Basmati Rice & Toasted Sultana Bread

# DAILY SPECIALS

*Sample only - this menu changes daily*

## STARTERS

---

### **Curried Parsnip & Apple Soup (v)**

Baked Croutons & Fresh Cream

### **Breast of Duck**

Crispy Croquette, Feta Cheese & Raspberry Vinaigrette

### **Morecambe Bay Potted Shrimp & Crayfish**

Lemon Mayonnaise & Malted Toast

## MAINS

---

### **Seafood Gratin**

~Salmon, Pollock, Prawns & Cod~

Selection of Vegetables & White Wine Cream Sauce

### **Slowly Cooked Shoulder of Lamb**

Herb Mustard Mashed Potato, Mediterranean Vegetables

Tomato Confit & Herb Crust

### **Vine Tomato & Brie Tart (v)**

Red Onion Marmalade & Seasonal Salad

## DESSERTS

---

See "Desserts" (page 3).

*2 courses: £34.50*

*Full Menu: £43.00 incl. Appetizer, Dessert, Coffee & Petit Fours*

# DESSERTS

## **Rhubarb & Ginger**

Forest Fruit Parfait, Sticky Ginger Cake, Brandy Snap Crisp

## **Butterscotch Tart**

Rum & Raisin Ice-Cream & Glazed Banana

## **Elderflower Panacotta**

Fresh Seasonal Berries & Honeycomb

## **Chocolate Orange Truffle**

Orange Jelly, Citrus Sorbet & Orange Crisp

## **Apricot, Peach & Apple Crumble**

Vanilla Crème Anglaise

## **Borrowdale Gates Fresh Fruit Salad**

Mixed Berries, Toasted Almond & Cinnamon Biscuit

## **Lavender, Vanilla & Mascarpone Crème Brûlée**

Poached Pear

## **Selection of Ice-Creams & Sorbets**

## **Selection of British Cheeses**

Quince Jelly, Celery, Grapes & Biscuits

## **Assiette of Desserts**

For two people to share

*(Please allow 10 minutes)*

# CHEESES & WINES

<b>Isle of Mull:</b>	Hard, dense & mouth-tingling, cow's milk.
<b>Crofton:</b>	Mixture of cow's & goat's milk. Unpressed, semi-soft, natural rind. Unpasteurised, non-vegetarian.
<b>Ravenoak Golden Brie:</b>	Guernsey cows, golden, creamy & rich flavour.
<b>Blacksticks Blue:</b>	Mild, creamy & almost spreadable, amber hue, cow's milk.
<b>Lancashire Smoked Oak:</b>	Mild, smoky flavour, creamy, cow's milk.

## SHERRY

50ml

### **Pedro Ximinez**

The ultimate sweet wine; unctuous & beguiling in the mouth with complex flavours of figs, spice, caramel & toffee.

17%

5.50

## DESSERT WINES

100ml

50	<b>Late Harvest Semillon &amp; Gewurtzraminer, Casa Silva, Chile</b> Aromatic with hints of orange & citrus. A great accompaniment to our lighter, fruit-based puddings.	13.5%	6.00
51	<b>Chateau Manos, Cadillac, Bordeaux, France</b> Concentrated, fulsome & rich with fresh citrus flavours, sweet & fruity palate with clean, zesty acidity to balance the taste.	13.5%	6.00
52	<b>Red Muscadel, Nuy, South Africa</b> A most delicious red sweet wine that is brilliant with our richer, more chocolatey puds without being too cloying.	16.5%	5.50

## PORT

50ml

Ramos Pinto, Late Bottled Vintage	19.5%	4.00
Ramos Pinto, Tawny, 10 Years	20%	5.00
Ramos Pinto, Tawny, 20 Years	20%	9.00
Ramos Pinto, Tawny, 30 Years	20%	11.00