

A`La Carte Dinner Menu

STARTERS

Smoked Chicken Caesar Salad	£6.75
Smoked Scottish Salmon, Pickled Shallots, Capers and Grated Horseradish	£7.25
Pill Pill Prawns	£6.25
Cumbrian Cheese and Spinach Souffle	£5.75
Chicken, Ham and Leek Pressed Terrine, Pease Pudding	£6.25
Breaded Brie, Beetroot and Horseradish Chutney	£5.75
Bruschetta of Chorizo, Roasted Pepper, Cherry Tomatoes and Basil Pesto	£5.25
Homemade Soup of the Day, Croutons	£5.50

MAIN COURSES

Roast Chicken Breast, Puy Lentils, Celeriac Puree	£13.95
Pressed Shoulder Of Local Lamb, Black Pudding Bon Bon, Creamed Potatoes, Crispy Kale and Reduced Stock	£17.95
Seared Seabass Fillet, Chorizo and Pea Fricassee, Red Pepper Coulis	£14.95
Roasted Root Vegetables, Celeriac Puree, Parsnip Crisps, Goats Cheese Bon Bons	£13.95
Wild Mushroom On Toasted Bread, Poached Hens Egg, Hollandaise Sauce, Watercress and Truffle Oil	£11.95
Scottish Salmon Fillet, Black Garlic Ketchup, Braised Leeks, Fondant Potato	£16.95
Roasted Gressingham Duck Breast, Roast Parsnips, Pickled Blackberries, Date Sponge, Port Jus	£16.95
Bistro Rump Steak (8oz), Roasted Root Vegetables, Oxtail Tortellini, Red Wine Jus	£19.95

DESSERT

Homemade Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream	£6.50
Chocolate Brownie, Chocolate Sauce, Buttermere Chocolate Ice Cream	£6.50
White Chocolate and Passionfruit Mousse	£6.50
Mixed Fruit with Minted Sabayon	£7.00
Pistachio Crème Brulee, Ice Cream, Shortbread	£6.05
Selection of Buttermere Ayrshire Ice cream (3 scoops)	£5.75
Selection of Cumbrian Cheeses	£9.95

Tea and Coffee (£3.95 per person) are included for Guests on Half-Board.

PLEASE NOTE: we serve teas and coffees in the Resident`s Lounge only.