

# A`La Carte Dinner Menu

## STARTERS

Smoked Scottish Salmon, Pickled Shallots, Capers and Grated Horseradish	£8.50
Smoked Haddock and Curried Mayonnaise	£8.00
Chicken Liver, Bacon and Black Pudding Salad, Aged Balsamic Glaze	£6.50
Homemade Soup of the Day	£5.50
Heritage Tomato and Crispy Goats Cheese, Tomato Consommé	£7.95
Welsh Rarebit, Pickled Vegetables, Pea Shoots	£6.95
Crispy Cajun Beef Salad, Ranch Dressing	£7.95

## MAIN COURSES

Pressed Lamb Shoulder, Creamed Potatoes, Tender Stem Broccoli, Crispy Black Pudding, Rich Lamb Jus	£18.95
Pan Seared Hake Fillet, Buttered new Potatoes, Crushed Peas, Warm Tartar Sauce	£16.95
Duck Breast, Roasted Apples and Baby Apples, Celeriac Dauphinoise, Sauce Bordelaise	£17.95
Feather Blade of Local Beef, Smoked Mashed Potatoes, Pancetta, Baby Onions, Spinach and Veal Jus	£17.95
Salmon Fillet, Chorizo Crust, Braised Leeks, Cannellini Bean Puree	£16.95
Chargrilled Halloumi, Sautéed New Potatoes, Olives, Green Beans, Sun Blushed Tomatoes, Basil and Courgette Puree	£15.95

## DESSERT

Homemade Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream	£6.95
Chocolate Brownie, Chocolate Sauce, Buttermere Chocolate Ice Cream	£6.95
Cappuccino Brûlée, Amaretti Biscuits	£6.95
Summer Berry Tower, Lemon Curd, Blackcurrant Sorbet	£6.95
Rhubarb and Custard Tart, Raspberry Ripple	£6.95
Selection of Buttermere Ayrshire Ice cream (3 scoops)	£6.95
Selection of Cumbrian Cheeses	£10.00

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.