

EVENING MENU

Sit, relax, enjoy...



Starters

Chef's Homemade Soup of the Day (v)

Oak Smoked Salmon

Oak smoked salmon, tartare sauce, brown bread soldiers

Waldorf Salad (v)

Cumbrian goat's cheese, Waldorf salad, balsamic glaze

Stuffed Mushrooms (v)

Baked flat field mushrooms, garlic herb crumb, dressed petit salad

Grilled Black Pudding Stack

Black pudding, back bacon, whisky and grain mustard cream sauce

Chicken Liver Parfait

Red onion marmalade and homemade crusty bread



Main Courses

Aged Galloway Sirloin Steak

Flat field mushroom, vine tomatoes, onion rings, chunky chips, cracked black pepper sauce

Chicken Breast Wrapped in Smoked Bacon

Dauphinoise potatoes, white wine and tarragon velouté

Guinea Fowl Supreme

Fondant potato, orange, rosemary and passion fruit sauce

Brampton Lamb Cutlets

Bubble and squeak mash, redcurrant and mint reduction

Grilled Sea Bream

Pesto potato cake, caper beurre noisette

Pork Fillet

Pan fried local pork fillet, served with wholegrain mustard mash, apple and cider reduction

Roasted Salmon Fillet

Citrus herb coating, crushed new potatoes, sweet vine tomato and basil broth

Three Cheese and Leek Tart (v)

Trio of Cumbrian cheese, braised leeks, grilled crust

Oven Baked Peppers (v)

Tomato and courgette ragout, red onion and herb cous cous



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Desserts & Cheese

Summer Fruits Tiramasu

Fresh, light and delicious summer berries with cream and blackcurrant sauce

Chocolate and Orange Cheesecake

Served with chocolate sauce and fresh pouring cream

Sticky Toffee Pudding

Butterscotch sauce, toffee crunch ice cream

Shortbread Stack

Homemade shortbread biscuits with fresh whipped cream, strawberries and mango coulis

Lemon and Lime Bavaois

Citrus mousse, blackcurrant jelly, sponge and fresh whipped cream

A Selection of Ice Cream

3 scoops of ice cream choose from:

White vanilla

Crushed strawberry

Death by chocolate

Caramel crunch

Blackcurrants and cream

Cumbrian Cheese Board

Westmorland chutney, biscuits, celery, apple, grapes

Why not add a glass of port?

Quinta do Noval, Late Bottled Vintage

£3.45

Tea or coffee served with an after dinner mint

Or a liqueur coffee with chocolate covered Kendal mint cake

Bells £2.50

Jameson's £3.25

Tia Maria £2.95

Amaretto £2.95

Courvoisier £3.50

We aim to use locally sourced fresh produce where possible in all our menus.

Below is a list of our suppliers

Lakes Speciality Food of Kendal for our local meats

JD Fisheries of Fleetwood for all our seafood

Pioneer Food Service of Carlisle for fruit and vegetables

Cheese Larder of Kendal for all our cheeses

The Artisan Bakery of Staveley for all our breads

English Lakes Ice Creams of Windermere for all our ice creams

Farrers of Kendal for all our tea and coffee

