

Le Mardale
FINE CUISINE

Two Courses - £24.95
Three Courses - £29.95



Starters

Broth of garden vegetables and herbs served with home baked bread.

Carpaccio of local Cumbrian venison topped with rocket and shavings of parmesan drizzled with truffle oil.

Oven baked field mushrooms topped with mozzarella and pesto served on a bed of seasonal leaves served with a sun blushed tomato dressing.

Breast of wood pigeon served with bubble and squeak, crispy pancetta and a rich port and thyme jus.

Cranstons black pudding and pancetta salad served with oven roasted cherry tomatoes, crispy fried croutons and soft poached free range hens egg.

Terrine of local game served with a spiced apple and pear chutney.



Main Course

Roast West Coast cod fillet topped with tapenade, served with fennel, mussels and chorizo.

Medallions of venison served with creamy celeriac mash,
woodland mushrooms and whiskey sauce.

Roast breast of Gressingham duck and confit leg served with spiced roast plums,
fondant potato and rich port wine sauce.

Picatta of Cumbrian Rose Veal served with Pepperonata Pasta, Lemon Butter Sauce.

Slow Roasted Honey & Cinnamon Cumberland Belly pork served with Prune & Bramley Stuffing,
baby roast potatoes and parsnips.

Pan seared West Coast sea bass with curly kale served with lemon & basil crushed potatoes,
and green olive salsa.



Desserts

Haweswater Sticky Toffee Pudding served with butterscotch sauce & English Lakes Vanilla ice cream.

Baked Orange Tart served with Citrus sorbet and Raspberry Couli.

Apple and blackberry crumble, served with double jersey ice cream, and amaretto sauce anglaise.

Red wine poached pears served with ginger spiced clotted cream and red wine syrup.

White chocolate and pecan parfait served with a warm blueberry compot.

A selection of locally produced Taste of the Lakes ice cream.

Selection of Cumbrian Cheeses with homemade chutney, biscuits, celery and grapes.

Please note there will be a £5.95 per person supplement for this course.

Please ask for the full Cheese Course Menu.

Tea, Coffee and petits fours.

£2.95



Liqueur Coffees

For the finishing touch to your meal, a selection of Liqueur Coffees are available.

£4.95