



# STARTERS

---

---

## **Homemade Soup of the Day -£8**

*Served with Crusty Bread (v)*

## **Forest Mushroom-£11**

*Forest Mushrooms with Brioche, Black Garlic, Madeira Jelly and Mushroom Cappuccino*

## **Cumbrian Pork Cheek -£10**

*Pork Cheek with Salt Baked Celeriac, Parsnip, Burnt Apple Puree and Pork Cracker.*  
Wine match – Gruner Veltliner, Talisman, or Chardonnay Blue Ridge

## **Monkfish -£11**

*Kimichi with Pickled Sultanas, Almond and Katsu Curry Foam*  
Wine match – Fiona Carlomagno, or Chardonnay – Semillon, Redcliffs

## **Parfait of Goosnargh Chicken -£11**

*Port and Plum Jelly with Brioche, Pain d'epice Crumb and Grape Chutney*  
Wine match - Chablis Marronnieres, or Sauvignon Gran Reserva Santa Luz

## **Sicilian Arancini -£9**

*Deep fried Italian Rice balls served with Arrabiata Sauce and Basil Pesto (V, Ve)*  
Wine Match - Pinot Grigio Ca Tesore, or Fiano Carlomagno

---

---



**Lakes Beef Fillet -£30**

*Lakes Beef Fillet with Ox Cheek Pressing, Chantrerelle Mushrooms, Spinach, Smoked Potato, Onions and Lovage Oil*  
Wine match – Malbec Hornhead, or Megaphone, Vaucluse

**Cumbrian Fell Lamb Rump -£24**

*Tender Lamb Rump with Potato & Chorizo Terrine, Red Pepper Jam, Romanesco Cauliflower, Sweetbreads and Ewes Curd*  
Wine match – Pinot Noir, Lautural, or Rioja Crianza

**Holker Estate Venison Saddle -£28**

*Venison Saddle with Ballotine of Haunch, Red Cabbage, Celeriac Fondant, Confit Potato, Kale, Blackberry and Beetroot*  
Wine match – Chablis Marronnieres, or Pinotage Freedom Cross

**Gigha Halibut -£26**

*Halibut with Nori Butter, Sea Vegetables, Mussels, Clams and Dashi Broth*  
Wine match – Chablis Marronnieres, or Pinotage Freedom Cross

**Bouillabaisse of Fish and Shellfish of the day -£22**

*A Rich Spicy Stew with Smoked Paprika, Rouille and Crusty Bread*  
Wine match – Sauvignon Blanc Tonada, or Viognier, Argelliers

**Nasu Dengaku -£17**

*Miso and Sesame Roasted Aubergine with Soya Pak Choi, Edamame Beans, Toffee, Pickled Daikon, Black Rice and Tempura dressing (Ve Vg)*  
Wine match – Pinot Noir Lautural, or Chardonnay Semillon, Redcliffs

**Tandoori Roast Cauliflower -£17**

*Slow Roasted Cauliflower with Lentil and Sweet Potato Dahl, Bombay Crumb and Coriander (Ve Vg)*  
Wine match – Sauvignon Blanc Kuraka, or Moulin de Mallet, Bordeaux

**Wagyu Beef Burger -£22**

*Premium Japanese Beef with Monterey Cheese, Brioche Bun, Gherkin, sweet smoky red pepper salsa, and Seasoned French Fries*  
Wine match – Merlot Tonada, or Malbec Pampas

---

## HAWESWATER CLASSICS

---

**Haweswater Steak & Ale Pie £19**

*Our Classic Steak & Ale Pie with Rich Gravy, Seasonal Vegetables and Chunky Chips or New Potatoes*  
Wine match – Primitivo Carlomagno, or Shiraz, Rooks Lane

**Beer Battered Haddock £19**

*Beer Battered Haddock with Crushed Garden Peas, Chef's Tartar Sauce, Chunky Chips and a fresh slice of Lemon*  
Wine match – Pinot Grigio Ca Tesore, or Sauvignon Blanc, Kuraka

---

---



## DESSERTS

*Your Dessert is free with any of the main courses if you booked your accommodation directly with us  
(Cheese & Biscuits not included)*

---

### **The Best Sticky Toffee Pudding -£9**

*Sticky Toffee Pudding in a Rich Butterscotch Sauce served with Double Jersey Ice Cream*

### **Chocolate Brownie to Die For-£9**

*A Warm Chocolate Brownie in Chocolate Sauce served with Double Jersey Ice Cream (may contain nuts)*

### **Cheesecake of day -£9**

*Ask us what the delightful option is on today served with Double Jersey Ice Cream*

### **Vanilla Crème Brûlée -£8**

*The Classic Crème Brûlée served with homemade Shortbread Biscuit*

### **Twisted Lemon Meringue -£8**

*Meringue with Iced Lemon Curd Parfait, Ginger Jelly, Blackberry Compote and Sorrel Granita*

### **Dark Chocolate Pistacho Tart -£9**

*A Dark Chocolate Pistachio Tart with Pistachio Ice Cream (Ve, Gf option with Caramel Ice Cream*

---

### **Cheese & Biscuits -£11**

*A delicious selection of Local Cheese from Appleby Creamery  
Smoked Eden Brie, Black Dub Blue & Flakebridge with Biscuits, Celery, Grapes, Apple, Walnuts &  
Claire's Local Homemade Chutney*

*Why not add a glass of Port £2.50*

---

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

*A Selection of Award Winning English Lakes Ice cream (per*

*Ice-Creams Options) -£2 per scoop*

*Double Chocolate, Double Jersey, Strawberry, Kendal Mint Cake, Pistachio, Caramel (Ve)*

*Sorbets Options -£2 per scoop*

*Raspberry, Lemon & Strawberry*

---