



Lakes Beef Fillet -£34

Lakes Beef Fillet with Ox Cheek Pressing, Chantrrelle Mushrooms, Spinach, Smoked Potato, Onions and Lovage Oil

Cumbrian Fell Lamb Rump -£28

Tender Lamb Rump with Potato & Chorizo Terrine, Red Pepper Jam, Romanesco Cauliflower, Sweetbreads and Ewes Curd

Holker Estate Venison Saddle -£32

Venison Saddle with Ballotine of Haunch, Red Cabbage, Celeriac Fondant, Confit Potato, Kale, Blackberry and Beetroot

Gigha Turbot -£30

Turbot with Nori Butter, Sea Vegetables, Mussels, Clams and Dashi Broth

Bouillabaisse of Fish and Shellfish of the day -£26

A Rich Spicy Stew with Smoked Paprika, Rouille and Crusty Bread

Nasu Dengaku -£19

Miso and Sesame Roasted Aubergine with Soya Pak Choi, Edamame Beans, Tofu, Pickled Daikon, Black Rice and Tempura dressing (Ve Vg)

Tandoori Roast Cauliflower -£20

Slow Roasted Cauliflower with Lentil and Sweet Potato Dahl, Bombay Crumb and Coriander (Ve Vg)

Wagyu Beef Burger -£24

Premium Japanese Beef with Monterey Cheese, Brioche Bun, Gherkin, sweet smoky red pepper salsa, and Seasoned French Fries

HAWESWATER CLASSICS

Haweswater Steak & Ale Pie £22

Our Classic Steak & Ale Pie with Rich Gravy, Seasonal Vegetables and Chunky Chips or New Potatoes

Beer Battered Haddock £22

Beer Battered Haddock with Crushed Garden Peas, Chef's Tartar Sauce, Chunky Chips and a fresh slice of Lemon
