

THE *Mark Greenaway* HAWESWATER

MARK GREENAWAY

Our ethos here at The Haweswater focusses on the produce and its provenance. Mark has chosen to work with the very best UK producers; so, whether it's a humble carrot, the Cumbrian fillet of beef, or anything in between, you can trust that every ingredient across our menus is of true seasonal excellence.

Butter	9 miles
Beef	15 miles
Isle of Mull Scallops	182 miles
Eyemouth Hake	96 miles
Eyemouth Brown Crab	96 miles
Isle of Skye Langoustines	237 miles
Trout	81 miles
Pork	15 miles
Creedy Carver Duck	259 miles

MARK GREENAWAY'S TASTING MENU

£90pp

Matched with Wine, add £45pp

It's a surprise...
or you can choose to see the main ingredients before

WHILE YOU WAIT £7pp TO TANTALISE THE TASTEBUDS

Crispy Soft Shell Crab | Dill Mayo
Beef | Horseradish | Bread
Sweetcorn Tart | Basil | Black Garlic

TO SHARE £10pp

Crab on Toast | Shellfish Butter
Almond Cream | Sourdough

TO START

Roscoff Onion £16

Lamb Haggis | Turnip Tuile | Potato Mousse

Confit Duck £14

Egg Yolk | Parsley | Croutons | Red Vein Sorrel

Set Beetroot Mousse (v) £14

Granny Smith Apple | Pickled Fennel | Vegan Feta

Hand Dived Oban Scallops £18

Dashi Broth | Pork Crackling | Sea Vegetables

Roasted Pigeon Breast £17

Beetroot | Pickled Plum | Buckwheat

TO FOLLOW

Creedy Carver Duck Breast £36

Roasted Watermelon | Salsify | Plum Jus

Roast Cauliflower (v) £26

Curry | Mustard | Lentil Dhal

Stonebass Fillet £34

Batter Scraps | Peas | Crisp Potato | Vanilla Velouté

Beef Fillet £38

Hasselback Potato | Carrot | Yorkshire Pudding

Lemon Sole £34

Celeriac | Bread Cracker | Saffron Velouté | Grapes

SIDES £5

Mixed leaf & Herb Salad | Lemon Dressing
Green Beans | Shallots | Chervil
Pomme Purée
French fries

TO FINISH

Rum Baba £12

Whipped Cream | Rum & Raisin

Chocolate Box £14

Mousse | Mandarin Gel | Cinnamon Ice Cream

Cheese £14

Tete De Moine | Drunk Fig | Cracker

Sticky Toffee Pudding £14

Pulled Caramel | Treacle Meringue | Butterscotch Sauce

Lemon Meringue Parfait £14

Lemon Gel | Ginger Biscuit | White Chocolate

COFFEE | TEA £5pp

Served With Homemade Petit Fours

BUBBLES

	125ml
Gardet NV Champagne	£15
Bolney Bubbly	£13
Prosecco	£11

COCKTAILS

Bramble	£12
Espresso Martini	£14
French 77	£15
Cosmopolitan	£12
Whisky Sour	£12
French Mimosa	£15

*A discretionary service charge of 12.5% will be added to your bill.
Please inform your server of any dietary requirements.*