



“IN THE HEART OF BORROWDALE”

Appetizers

Pan Seared Fillet of Salmon- Pea Puree – Lemon Oil – Crisp Pancetta- Baby Capers

King Scallops-Sautéed Courgette Tagliatelle-Crème Fraiche-Coriander-Green Chilli

Red Pepper Soup- Green Olive Tapenade-Toasted Caraway Seeds-Feta Cheese

Goats Cheese Soufflé -Baby Beetroot-Beetroot Puree-Balsamic

Confit Duck Spring Roll-Toasted Sesame-Honey & Soy Dressing-
Pickled Vegetable Ribbons

Main Event

6oz Fillet of Beef- Bubble n Squeak Potato Cake- Portabella Mushroom- Vine Plum
Tomato- Pink Peppercorn Jus

Loin of Lamb-Lemon & Rosemary Crust- Sweet Potato Puree- Asparagus- Rabbit fritters

Honey Glazed Pork Belly- Spring Cabbage- Creamed Potato- Roasted Apple Puree-
Cider Jus

Pan Seared Sea Bream- Butternut Squash- Tenderstem Broccoli- Citrus- Baby Capers

Butter Roasted Hake- Wilted Gem Lettuce- Garden Peas- Smoked Bacon Sauce-
Olive Oil Potatoes

Vegetarian Options Available

Goats Cheese Arancini- Beetroot Puree- Baby Beetroot Salad

Sides £2.95

Buttered Seasonal Vegetables

Rosemary Roasted New Potatoes



Sweets and Pastries

Vanilla Rice Pudding- Raspberry & Lemon Compote- Candied Lemon Zest

White Chocolate & Rhubarb Parfait- Honey Tuille- Rhubarb Sorbet

Dark Chocolate- Fondant- Peanut Butter Ice Cream- Pistachio Nut- Praline

Granny Smith Apple- Caramelised Apple Tart Tatin- Guinness Ice Cream-
Caramel & Thyme Syrup

Cheese

A Selection of Cheeses- Fudges Crackers- House Made Chutney- Celery
Served on Honister Slate
£2.95 Supplement

Or £8.95 if taken as additional course before or after dessert

Fresh Cafetiere of Fair-Trade Coffee with Petit Fours are Served in the Lounge Areas