

Guests on a dinner inclusive may choose any starter, main and dessert. However, all other dishes and items with supplement prices shown (eg *£4.00) will be charged accordingly.

We respectfully request dress code is smart casual
Shorts and trainers are not permitted when dining for dinner

While you wait for 2 people

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| Olive bowl | £2.50 |
| Local bread rolls (2) and butter | £2.75 |
| Pave rustique, multi cereal bread, olive tapenade, basil pesto, olive oil | £4.25 |
| Deep fried goat's cheese, tomato and garlic chutney | £6.00 |

Starters

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| Freshly prepared soup of the day, accompanied by local bread (V, G) | £5.50 |
| Galia and cantaloupe melon, Cumbrian smoked ham, fresh berries (G) | £6.00 |
| Smoked mackerel pate, horseradish and potato salad (G) | £6.00 |
| Fried Taleggio cheese, Vine plum tomato, basil and red onion salad (V) | £6.25 |
| Rope grown mussels, white wine, garlic, shallots, cream, parsley (G) | £6.50 |
| Caramelised scallops, cauliflower puree, spiced cauliflower fritters £5.50 supplement | £11.50 |
| Trio of Cartmel Valley sausages, wild boar and apple, duck and chilli, venison and cranberry, pickled red cabbage, crusty bread £3.50 supplement | £9.50 |

Pasta Dishes

| | Starter | Main |
|--|---------|--------|
| Pumpkin ravioli, fresh basil, pine nuts, garlic, Parmesan cheese (V) | £6.50 | £15.95 |
| Smoked haddock risotto, (G) soft poached hen's egg, parsley | £6.00 | £14.50 |
| Wild mushroom risotto, red chard, Parmesan cheese (V) | £6.00 | £14.25 |
| Linguine with charred vegetables, red pesto sauce (v) | £5.50 | £14.00 |

*Gluten free pasta available upon request

Main Courses

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| Roast baby corn-fed poussin, "coq au vin" (G) <small>From the field to the plate, on the bone</small> | £19.00 |
| The Low Wood Bay's fish pie, baked with a Parmesan and saffron mash, peas and bacon (G) | £17.50 |
| Roast breast of Barbary duck, sticky sweet red cabbage, parsnip puree, blackberry jus(G) <small>served pink for best results – greater than this will toughen the duck</small> | £19.25 |
| Crisp pan-seared fillet of Lock Duart salmon, (G) casserole of cannellini beans, basil, chorizo sausage, cream | £18.50 |

Windermere Grill

Our beef is selected from the Northwest region aged for 21 days. Accompanied by tomatoes, beer battered onion rings, Béarnaise or peppercorn sauce

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| Rib-eye *8oz <small>Best served medium to well done</small> | £21.00 | |
| Porterhouse *12oz <small>Best served Medium Rare to Medium Well</small> | £24.00 | or £5.00 Supplement |
| T-bone *16oz <small>Best served Medium Rare to Medium Well</small> | £28.00 | or £9.00 Supplement |
| Whole grilled Sea Bass (G) (B) <small>Infused with fennel and herbs, lemon, beurre blanc, Sea to Table Head, Tail, Bones and all</small> | £18.50 | |
| Angus rump steak burger 8oz, Bacon, Gruyère cheese, tomato and leaf salad, served in a toasted ciabatta roll, red onion marmalade, coleslaw, dill pickle and chips | £17.50 | |
| Char grilled smoked Cumberland sausage ring, Caramelised shallot and smoked garlic mash, red onion marmalade, red wine sauce | £16.00 | |

Side Orders

All pasta and main course dishes are inclusive of one side order additional side orders are available at £2.50 per dish.

Green beans, shallots, garlic,
Seasonal Heritage mids, butter, mint
Cauliflower, Mrs Kirkham's cheese
Saffron Mash potato
Sticky red cabbage
Tomato, basil, olive oil
Chips
Green salad

Whilst every effort is taken to prevent nut cross contamination our kitchen is not a nut free environment.
Prices are inclusive of service and VAT charge at the current rate.
(v) Vegetarian (G) Gluten Free (B) Contains Fish Bones

Whilst every effort is taken to cater for everyone's needs for those people who require something different please ask your waiter or see the Restaurant Manager an alternative option can be arranged for you