

the WINDERMERE restaurant

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

While you wait

Local bread and salted butter/Olive bowl
£2.50 each

Speciality bread, crushed olives and dipping oils
£3.25 each

Starters £6.50

Freshly prepared soup of the day accompanied by local bread (v)

Classic French onion soup, Cumbrian rarebit toasts

Gloucestershire old spot pressed ham hock terrine, green tomato chutney

Crumb coated Thornby Moore goat's cheese, beetroot, walnut vinaigrette (v)

Leek and potato stovie, poached local duck egg, mustard hollandaise (V)

Smoked haddock and gruyere cheese fish cakes, watercress, tartar sauce, quail eggs

Pan - seared west coast scallops, clam chowder, braised baby gem lettuce
£11.50 or £5.50 supplement

Cumbrian Deli Board consisting of Richard Woodall's air dried ham, salami, hot smoked salmon, ham hock terrine, olives, chutney
£9.50 or £3.00 supplement

Main Courses £19.00 each and inclusive of one side order

Crisp pan-seared fillet of Cod with borlotti beans, coriander, lemon, cream

Roast rump of lamb, creamed Savoy cabbage, pancetta, root vegetables, thyme jus

Grilled fillet of Lock Duart salmon, sorrel butter sauce

Pan-seared corn-fed chicken breast, Jerusalem artichoke and broad bean risotto, thyme scented wild mushrooms

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British Classics £17.50 each and inclusive of one side order

The Low Wood Bay's fish pie, baked with a Parmesan and saffron mashed potato

Char grilled Cumberland sausage ring, caramelised shallot and garlic mash, red onion marmalade, red wine sauce

Lancashire Hot Pot, tender pieces of lamb neck fillets slowly cooked with root vegetables, garlic and onions, butter glazed potatoes, sticky red cabbage

Vegetarian Dishes £14.50 each and inclusive of one side order

Spinach and ricotta cheese gnocchi, caramelised butternut squash, wild mushrooms, Parmesan cheese

Macaroni cheese with Mrs Kirkham's Lancashire

Risotto of local goat's cheese, vine tomatoes, fresh basil, Parmesan crisp

Side Orders £2.50 per dish

Wilted spinach, cream

Cauliflower, Mrs Kirkham's cheese

Sticky red cabbage

Chips

Minted new potatoes

Saffron Mash potato

Tomato, basil, olive oil

Green salad

From the Windermere Grill

Our beef is selected from the Northwest region aged for 21 days. All garnished with tomatoes, beer battered onion rings, chips, Béarnaise or peppercorn sauce

Rib-eye *8oz £20.00

Sirloin *10oz £24.00 or £5.00 Supplement

Fillet *8oz £28.00 or £9.00 Supplement

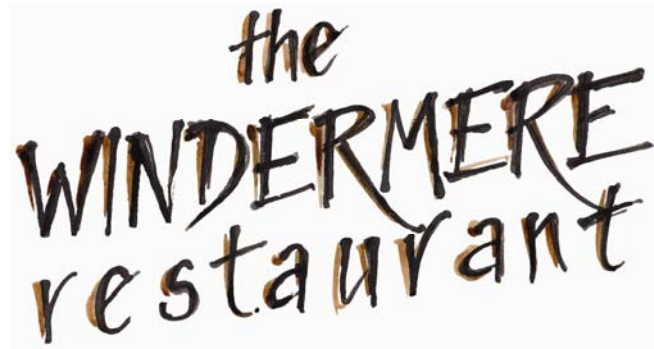
Char-grilled chicken Caesar salad £16.50

Chicken breast, baby gem lettuce, anchovy, maple glazed pancetta, Garlic sour dough croutons, Parmesan cheese, Caesar dressing

Rump Steak Burger £17.50

Cumbrian Fell Bred burger 8oz, bacon, Gruyère cheese, tomato and leaf salad, served in a toasted ciabatta roll, red onion marmalade, coleslaw, dill pickle and chips

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 and a alternative option can be arranged for you



Desserts £6.00 each

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Buttermilk panna cotta, raspberries, home made gingerbread

Hot chocolate fondant pudding, double Jersey ice cream, chocolate sauce

Vanilla infused rice pudding, damson jam

Braeburn apple baked in puff pastry, blackcurrant ripple ice cream, blackcurrant puree

Warm treacle tart, clotted cream ice cream

Burnt Cambridge cream, fresh raspberries, home made shortbread

Selection of local organic dairy ice creams from Old Holly Farm

Cheese Slate £8.50 or £2.50 supplement

Please select three of the following cheeses

Cheeses are served with a selection of biscuits and special quince paste

BLACKSTICKS BLUE

A creamy blue Lancashire cheese with an orange hue, slightly salty.

Cow's milk, (V) and pasteurised

CHANNEL ISLAND BRIE

Made with Jersey milk, this cheese has a wonderful golden buttery interior.

Cow's milk, (V) and pasteurised

CORNISH YARG WITH WILD GARLIC

This delightful cheese has been wrapped in wild garlic leaves.

It gives a wonderful aroma to a smooth mild cheese. Cow's milk, (V) and pasteurised

MRS KIRKHAM'S FARMHOUSE LANCASHIRE

Made at Inglewhite by Mrs Kirkham and family. This Lancashire is mild and creamy and, as it has been cloth wrapped, has a farmhouse aroma. Unpasteurised, Friesian cow's milk (V)

WENSLEYDALE WITH CRANBERRIES

Made by the Greenfield family, this crumbly Wensleydale has real cranberries that give it an extra crunch.

Cow's milk, (V) and pasteurised

Freshly Brewed Coffee or English Tea

Special handmade chocolate truffles £3.00

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.