

Welcome to the Bay RestaurantA word from the chef

Cumbria has a growing band of dedicated farmers and producers using skills passed down through generations of families to produce some of the best smoked fish, bacon, hams, sausages, cheeses, ice creams and ales. As chefs, their hard work is a continuous source of inspiration and this menu of predominantly locally sourced produce is a celebration of their traditions. Andrew Caulfield

The Bay Restaurant offers a unique blend of excellent food, comfortable interiors, good beers and wines in a stunning location. We offer an attentive but not intrusive service.

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...why not order

Olives and Sunblush tomatoes	£3.25
Artisan breads, focaccia and cured meats	£4.25
Combination of the above	£6.25

Starters

Freshly prepared soup of the day, home baked bread (v)	£4.75
Cured salmon, saffron aioli, lime, grapefruit and caper berry salad	£6.75
Chicken liver parfait, Cumberland sauce, toasted brioche	£6.25
Richard Woodhalls air dried ham, saffron gnocchi, pea veloute	£6.95
Honeydew melon, poached figs, rocket and marinated feta cheese salad (v)	£5.95
Confit of Goosnargh duck, chive potato and onion marmalade terrine, baby gem lettuce, orange chutney	£6.95
Lobster and salmon ravioli, spinach, lobster bisque	£7.50 (*£2.00)
Braised pork belly, caramelised apples, honey mustard dressed rocket	£6.50
Tian of crab, tomato and avocado, cucumber, red onion and celery cress salad	£6.75

Main Courses

Roast chicken breast wrapped in air dried Cumbrian ham, stuffed with onion confit and farmhouse cheese	£15.95
Goat's cheese and red onion tart, warm nicoise salad verde (v)	£12.95
Pan fried fillet of sea bass, warm courgette salad, Charon sauce	£16.95
Roasted rump of Herdwick lamb, braised red cabbage, fondant potato, mint reduction	£18.50
Fillet of red mullet, pak choi, smoked salmon, caper berry and lemon butter	£16.75
Creamed wild mushroom and leek crepe, Parmesan crisps, garlic froth (v)	£13.95
Loin of pork, bubble and squeak cake, seasonal vegetables, apple and marjoram sauce	£16.95
Smoked haddock, leek and dill fishcake, buttered Savoy cabbage, new potatoes, sauce beurre blanc	£14.95
Roast venison, celeriac remoulade, dauphinoise potato, raisin jus	£18.75
Chargrilled 21-day aged Cumbrian sirloin steak, peppercorn sauce, chunky fried potatoes (*£4.00)	£19.95

The above Main courses are presented as complete dishes

Side Orders

Chunky fried potatoes, Buttered new potatoes, Seasonal vegetables, House salad, Rocket and Parmesan salad all at £2.50

Desserts

all at £5.95

Summer berry Delice, Mojito ice cream
 Lemon panna cotta, poached summer fruits
 Caramelised apple tart tatin, apple crumble ice cream
 Blackberry cheesecake, balsamic and cracked black pepper strawberries
 White chocolate, almond and raspberry tart, crunchy praline
 Steamed date and walnut sponge, butterscotch sauce, clotted cream ice cream
 Madagascan vanilla crème brulee, honeycomb shortbread biscuit
 Selection of locally produced ice creams & sorbets

Plate of English & Continental award-winning cheese, fruit chutney, celery, wafer thins and artisan bread £7.50

If you are staying consecutive nights and would like something not on our menu, please ask and our head chef will gladly order it in for you.

Prices are inclusive of VAT at the current rate. Some dishes may contain nuts or traces of nuts.