

bar & grill

at waterhead

The Bar & Grill 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 decide...

Olives and Sunblushed tomatoes (v)	£2.95
Carrot, celery, Parmesan batons and hummus (v)	£2.95
Treacle bread, Carricks of Penrith bread and butter pickles (v)	£2.95

starters...

Freshly prepared soup of the day home baked bread (v) (g)	£5.00
Chicken liver parfait onion confit, toasted brioche	£6.50
Confit of pork belly apple and honey puree, balsamic dressed rocket (g)	£6.50
Duo of ox tail and ox cheek terrine white onion and balsamic chutney, watercress salad (g)	£7.00
Wild mushroom and truffle oil risotto rocket and Parmesan salad (v) (g)	£6.25
Deep fried shandy battered calamari lemon wedge, aioli dip	£7.25
Buffalo mozzarella tomato, torn basil, extra virgin olive oil (v) (g)	£6.25
Crispy Fleetwood crab cakes (*£1.50) wholegrain mustard remoulade	£8.25

sharing platters...

Cartmel valley smoked fish platter hot smoked salmon, smoked mackerel and trout, caper berries, aioli dip and baked toast	£11.00
Antipasti Parma ham, chorizo, salami, homemade pickles, olives, sunblush tomatoes and artisan breads	£10.50
Vegetable combo (v) Buffalo mozzarella, hummus, homemade pickles, sunblush tomatoes, olives and warm pitta bread	£9.50

main courses...

Seared ostrich fillet mushrooms, sweet potato rosti, red wine jus (g)	£19.00
Tomato, basil and mozzarella tart tatin tomato essence, rocket salad (v)	£15.00
JW Lees beer battered haddock chunky chips, pea puree, tartare sauce	£13.50
Pan seared fillet of seabass fricassee of peas and chorizo, olive oil and caper dressing (g)	£17.50

Breast of chicken wrapped in air dried ham stuffed with balsamic onions and Lancashire cheese, marjoram cream sauce (g)	£16.75
Homemade herbed tagliatelle leeks, creamed wild mushrooms, parmesan (v)	£14.50
Grilled whole plaice shrimp butter, mange tout, Carrol's heritage new potatoes (g)	£16.25
Rump of Lakeland lamb garlic and rocket mash potato, braised red cabbage, mint jus (g)	£17.50
Chargrilled salmon fillet nicoise salad (g)	£16.00
The Waterhead Burger 21 day aged prime Cumbrian beef, secret seasoning, Kaiser roll, little gem lettuce, tomato, red onion, hand cut chips, dill pickle and homemade apple coleslaw	£12.95

All main courses are presented as complete dishes

from the grill...

All of our beef is naturally reared on Cumbrian farms and carefully matured for a minimum of 21 days. It is then chargrilled to your liking, and served with a sauce and 2 side dishes of your choice.

Steaks

Fillet 8oz	(*£7.00)	£25.00
Sirloin 8oz		£18.00
Ribeye 12oz	(*£6.00)	£24.00
Chateaubriand for two 16oz	(*£14.00)	£50.00
Chargrilled Goosnargh chicken breast		£15.50
Calves liver, pancetta and onion jus		£17.00

side orders...

House salad	Cauliflower cheese gratin
Chunky Chips	Beer battered onion rings
Mashed potato	Rocket and Parmesan salad
Garlic Mushrooms	Tomato, red onion and basil salad
Seasonal vegetables	Green peas, Pancetta and baby onions
Buttered new potatoes	

Sauces

All at £2.75

Pink and green Peppercorn, Diane, Creamy Garstang Blue,
Red wine jus or Garlic Butter

(g) = Gluten free (All our soups, sauces and sides are all suitable for a gluten free diet)

(v) = Vegetarian

If you are staying consecutive nights and would like something that is not on our menu, please ask and the Head Chef will gladly prepare it for you.

Some dishes may contain nuts, or traces of nuts.
To the best of our knowledge, all ingredients are GM free.
All prices are inclusive of VAT at the current rate.