

DINNER MENU



At Waterhead we are proud to work closely with local Cumbrian farmers and producers from the region using their fantastic produce as a source of inspiration for our menu. Guests on a dinner inclusive rate may choose any starter, main course and dessert. All other dishes, and items with a supplement price (e.g. *£3.00) will be charged additionally.

to begin...

Locally produced 'Lovingly Artisan Bakery' breads & marinated olives (V)	£5.75
Extra virgin olive oil, aged balsamic	
Chef's seasonal soup of the day (V)	£5.95
With artisan bread	
Hot roasted smoked salmon fillet	£7.95
Teriyaki chicken wing, and salt and pepper squid	
Chilled pea and mint velouté (V)	£6.25
Crème fraîche, chive oil, artisan bread	
Pressed confit of duck	£7.95
Pickled pears, roast hazelnuts, apple syrup	
English asparagus (V)	£7.50
Poached egg, hollandaise sauce	
Roasted shallot and thyme soufflé (V)	£7.95
White onion purée, oven dried cherry tomatoes	
Heirloom tomato salad (V)	£7.50
Mozzarella, basil sorbet	
Grilled mackerel fillet	£7.95
Sweet and sour puy lentils, baby herbs	
Cumbrian Waterhead platter	for one (*£3.00) £9.95 for two £17.95
Cumbrian air dried ham, Cumbrian ham hock & parsley terrine, locally smoked salmon, Cumbrian brie, salami, feta and olives, sun blushed tomatoes, artisan bread	

to follow...

Cumbrian lamb chump	£19.95
Vegetable cous cous, greens, tomato and basil dressing	
Short rib of Cumbrian beef	£18.95
Creamed mash, shallots, glazed macaroni cheese	
Spinach, feta, olive, filo pastry pie (V)	£15.95
Tzatziki, roasted pesto tomatoes	
Roast breast of Cumbrian corn-fed chicken breast	£16.95
Fondant potato, cabbage and bacon, wild mushroom fricassée	
Confit of Cumbrian pork belly	£18.95
Creamed mash, black pudding bon bon, glazed carrots, apple puree, rosemary jus	
Mediterranean platter of falafel (V)	£15.95
Sweet potato fries, tempura vegetables, rouille, baba ganoush	
Cumbrian Rabbit pie	£17.95
Minted new potatoes, puff pastry	
Pan seared duck breast	£18.95
Parmentier potatoes, sticky red cabbage, seasonal greens, balsamic glaze	
Fettuccine with English asparagus (v)	£16.95
Sun blushed tomatoes, crème fraîche, pesto, wild mushrooms	

from the oceans...

Grilled fillet of salmon	£19.95
Rosti, asparagus, spinach, Béarnaise sauce	
Grilled fillet of sea bass	£18.95
Nicoise salad of free range egg, new potatoes, fine beans, olives, sun blushed tomatoes	
Catch of the day	£17.95
With seasonal garnish	

from the grill...

All our grills are served with your choice of one side order and a sauce. All our beef is naturally reared on Cumbrian farms, carefully matured for a minimum of 21 days, and garnished with a flat mushroom and vine cherry tomatoes.

Sirloin 8oz		£24.00
Has a light marbling of fat with a thicker layer of fat on the outside. Best served Medium – Medium.		
Fillet 8oz	(*£5.00)	£29.00
The most tender cut of meat with very little or no fat. We would recommend to be served Blue through to Medium, however the choice is yours.		
Rib Eye 10oz	(*£3.00)	£27.00
This cut is from the end of the sirloin approaching the neck which has the most flavour due to the higher fat content. Best served Medium – Medium Well.		
Cumbrian pork cutlet 12oz		£18.95
Waterhead Piri Piri marinated spatchcock poussin		£17.95

side orders...

All at £3.00

- Minted new potatoes
- French fries
- Chunky chips
- House salad
- Beer battered onion rings
- Seasonal vegetables
- Rocket and parmesan salad

SAUCES...

All at £3.00

- Peppercorn
- Garlic butter
- 'Blacksticks' blue cheese
- BBQ steak sauce
- Dianne
- Red wine jus

to finish...

Sticky toffee pudding	£6.95
Butterscotch sauce vanilla ice cream	
Coconut and pineapple Martini	£7.25
Coconut panna cotta, roast pineapple with Malibu, Piña colada ice cream	
Glazed orange tart	£6.95
Passion fruit sorbet	
Lemon verbena brûlée	£6.95
Fresh raspberries, white chocolate cookie	
Assiette of chocolate	£7.95
Chocolate and hazelnut gnocchi, mocha chocolate, chocolate ice cream, sauce and crunch	
Glazed banana	£6.95
Toffee and Bailey's filo pastry tartlet, rum and raisin ice cream	
Mango tarte tatin	£6.95
Mango ice cream	
Homemade espresso profiteroles	£6.95
Filled with coffee anglaise, coffee ripple ice cream	
Waterhead cheeseboard	(*£3.00) £9.95
Cumbrian brie, 'Blacksticks' blue, 'Mrs Kirkham's' Lancashire, 'Westmorland' smoked cheddar, 'Stumpy' Goats Cheese, grapes, celery, oatcakes and a tasting of white port	
Ice creams and sorbets	2-scoops £4.50 3-scoops £6.00
Please ask your waiter for tonight's flavours	
Diabetic ice creams	2 -scoops £4.50 3-scoops £6.00
Please ask your waiter for tonight's selection	

(v) = Vegetarian

If you are staying consecutive nights and would like something that is not on our menu, please ask and our head chef will endeavour to accommodate your request. For any guest requiring gluten free dishes please ask for our gluten free menu. Prices are inclusive of VAT at the current rate. Before ordering please speak to our staff if you have a food allergy or intolerance.