

# 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 eg (£3.00\*) will be charged additionally.

## TO BEGIN

<b>Locally Produced Freshly Baked Breads &amp; Marinated Olives (V)</b> Extra virgin olive oil, aged balsamic	£5.75	<b>Heirloom Tomato Salad (V)</b> Buffalo mozzarella, balsamic glaze	£7.50	<b>Grilled Black Pudding</b> Celeriac remoulade, poached egg, apple, grain mustard dressing, rocket salad	£7.50
<b>Chefs Seasonal Soup of the Day (V)</b> Freshly baked bread	£5.95	<b>Seafood Langoustine Bisque</b> Sautéed prawns, fresh chives, freshly baked bread	£8.95	<b>Cumbrian Waterhead Platter</b> Crisp cheese and onion bon bon, smoked salmon, prosciutto, pastrami, Eden Valley' brie, olives, sun blushed tomatoes, Westmoreland chutney, local artisan or gluten free bread <b>£9.95 for one (*£3.00) £17.95 for two</b>	
<b>Pressed Ham Hock Terrine</b> Parsley and mustard pork fillet, crisp sour dough croûte, Westmorland chutney	£7.95	<b>'The Lakes Gin' Cured Trout Fillet</b> Oatmeal crumb and lemon gel	£7.95		
<b>Vegetarian Haggis Bon Bons (V)</b> Whisky dip and crisp rocket	£7.50	<b>Homemade Crab Cakes</b> Dressed leaves, homemade tartar sauce	£7.95		

## TO FOLLOW

<b>Pan Seared Breast of Duck</b> Duck leg bon bon, rösti potato, seasonal greens, sticky honey and red wine pear jus	£18.95	<b>Tagliatelle Pasta (V)</b> Crème fraîche, green peas, broad beans & parsley, rocket & balsamic	£16.95
<b>Provençale Crusted Lamb Rack</b> Dauphinoise potatoes, seasonal vegetables and a red wine jus	£18.95	<b>Confit of Pork Belly</b> Boulangère potatoes, seasonal vegetables, homemade apple sauce and cider jus	£18.95
<b>Herb Crusted Fillet of Salmon</b> Buttered new potatoes, Hollandaise and watercress salad	£18.95	<b>Crisp Falafel (V)</b> Sweet potato fries, chargrilled aubergine with spinach, pitta bread and salsa	£15.95
<b>Spicy Courgette &amp; Saffron Risotto (V)</b> Roast cherry tomatoes and parmesan crisp	£16.95	<b>Catch of The Day</b> Seasonal garnish	£17.95
<b>Corn Fed Chicken Breast</b> Mashed potato, creamed wild mushrooms and peas, seasonal vegetables, crispy streaky bacon	£16.95	<b>Side Orders</b> Buttered new potatoes Beer battered onion rings Seasonal vegetables Hand cut chips Rocket and parmesan salad House salad	all at £3.00
<b>Rich Steak &amp; Ale Pie</b> New potatoes, vegetables and puff pastry	£17.95	<b>Sauces</b> Peppercorn Dianne Red wine jus	all at £2.00
<b>Roast Cod Fillet</b> Crushed new potatoes, chorizo and mussel broth	£18.50	BBQ steak sauce Blue cheese Garlic Butter	

## 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 Well

**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 Chicken Escalope** £13.95

**Seared Tuna Steak** £19.95

**10oz Pork Cutlet** £14.95

## TO FINISH

<b>Vanilla Crème Brûlée</b> Homemade biscotti	£6.95	<b>Glazed Lemon Tart</b> Lemon curd gel, Italian meringue	£7.95	<b>Waterhead Cheese Board</b> (£3.00*) £9.95 Cumbrian Brie, Blacksticks Blue, Mrs Kirkham's Lancashire, Cumbrian Goat's Cheese, 'Westmorland' smoked cheddar, grapes, celery, oatcakes and a tasting of white port
<b>Raspberry Assiette</b> Iced raspberry parfait, raspberry sorbet and raspberry coulis	£7.95	<b>Chocolate Delice</b> Chocolate soil and 'English Lakes' chocolate ice cream	£6.95	
<b>Sticky Toffee Pudding</b> Butterscotch sauce vanilla ice cream	£6.95	<b>Passion Fruit Cheesecake</b> Fruit gel, passion fruit and pineapple sorbet	£6.95	<b>A Selection Of 'English Lakes' Ice Cream and Sorbet</b> Please ask your waiter for tonight's flavours. Diabetic ice cream available 2 Scoops £4.50 3 Scoops £6.00

(v) – Vegetarian. Prices are inclusive of VAT charged at the current rate. Before ordering please speak to our staff if you have a food allergy or intolerance.